

BOSTON PUBLIC LIBRARY



3 9999 07801 038 4

Highland Hospital



Cook Book.

No 8006.101.



GIVEN BY

Miss Marion S. Jeffries

BSN
BPL
D+PL con
BPL
MBC con
D+PL
BPL
MBC
D+PL con
MBC

MAR 21

" JAN 74

SEP 11

NOV 23

JUL 19

Highland Hospital



Cook Book.

A Few Valuable Recipes.

With apologies to Eddie Bok's "Home Journal."

Clear Soup.

Take two pints of water ; wash them thoroughly on both sides ; pour into a dish or something and stir around in the kitchen until done.

Plum Pie.

Make a tough dough ; hammer out a front and back breadth ; line a dish with India rubber overshoes ; put around a veneering of dough ; fill the dish with Brummel's cough drops ; put on the top crust ; feather stitch around the edges and bake in a tinker's furnace.

An Inexpensive Dish.

A three cent tin plate.

Calves' Foot Jelly.

Get trusted for a Chicago calf, (they have the largest feet), cut off the calf, which can be used for hash or chicken salad ; wash the feet ; thicken with fish glue and a few drops of molasses ; strain through a cane seated chair (rocker preferred) ; pour slowly into a blue bowl with red pictures on the outside of it ; set under the Christmas tree until it becomes of the proper consistency.

Ice Cream.

Dry a piece of ice in the sun ; wipe thoroughly with a damp cloth ; stir in some cold cream or camphorated vaseline ; flavor with ammonia or kerosene oil ; fan until it freezes, and garnish with spinach. This should be served with hot soup.

To Drop Eggs.


Let go your hold on them.

Pound Cake.

Mix up a pound of flour and other ingredients ; place in a "cut glass" dish and *pound* ; bake in a refrigerator for half an hour. This will be found a valuable recipe.

Stomach Cake or Stomach Ache.

Line a small boy's stomach with green apples, cucumbers, ice water, and peaches of "emerald hue." This is an economical recipe and can be done at short notice.

 The above recipes are furnished us by a valued correspondent and are offered, without charge and without guarantee,—we know more about our own business.

The Carroll Electric Co.

HIGHLAND HOSPITAL COOK BOOK

COMPILED BY

Mrs. Samuel H. Parsons.

8006-101

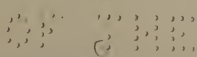
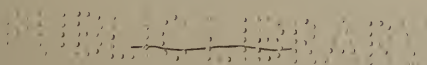


That small boy who interrupted a description of Heaven to ask: "Do they always have a good cook there?" had his finger on the foundation stone of human happiness.



Price 50 Cents.

The proceeds accruing from the sale of this book are to be donated to the fund for the building of a new Hospital.



MATTEAWAN, N. Y.
1900



Miss Marian S. Jeffries

Oct. 22, 1913

MADE IN U.S.A.
FISHKILL
N.Y.

Officers of the Highland Hospital

for the year ending Sept. 30, 1900.

Board of Trustees :

WINTHROP SARGENT, *President.*

CHARLES F. BRETT, *Vice-President.*

SAMUEL K. PHILLIPS, *Treasurer.*

MRS. SAMUEL VERPLANCK, *Secretary.*

MR. JOHN T. SMITH,

MR. WILLIAM BROWN,

MRS. WINTHROP SARGENT,

MRS. PLATO T. JONES,

MRS. LEWIS TOMPKINS,

MR. SAMUEL VERPLANCK,

MR. WILLIAM T. BLODGETT.

Physicians and Surgeons :

W. J. CONKLIN, M. D., *Consulting Physician and Surgeon.*

J. H. DOUGHTY, M. D.

HOWELL WHITE, M. D.

GEORGE H. WILLIAMS, M. D.

J. W. ATWOOD, M. D.

Matron :

MRS. JOHN B. WHITSON.

"It is the Highland Hospital that pleads,
Great is her work, and also great her needs,
Many and merciful have been her deeds,
We answer to her call."

The Ladies Board of Managers of the Highland Hospital.

MRS. W. A. JONES, President.

MRS. SAMUEL VERPLANCK, First Vice-President.

MISS MINNIE KITTREDGE, Second Vice-President.

MRS. F. H. BRETT, Treasurer.

MRS. W. J. CONKLIN, Secretary.

MISS BERTHA D. SPAIGHT, Assistant Secretary.

MRS. JOHN B. WHITSON, Matron.

Miss Eleanor Blodgett,
Mrs. John T. Smith,
Miss Ella DuBois,
Mrs. David Davis,
Mrs. L. A. Alsdorf,
Mrs. T. I. McGlasson,
Mrs. Charles F. Brett,
Mrs. G. H. Williams,
Mrs. M. Toohey,
Mrs. George H. Bontecou,
Mrs. S. M. Davidson,
Mrs. Edgar Greene,
Mrs. Caroline A. Aldridge,
Mrs. S. A. Coldwell,
Miss Emily DeW. Seaman,
Miss Emma Brinckerhoff,
Mrs. Lewis Tompkins,
Mrs. S. H. Parsons,
Mrs. Plato T. Jones,
Mrs. J. H. Doughty,
Mrs. Abram Brett,
Mrs. Charles Sherwood,
Mrs. G. V. Draper,
Miss Cotheal,
Mrs. M. V. B. Brinckerhoff,
Mrs. James Dearing,
Mrs. I. O. Norris,
Mrs. Miles Scofield,
Mrs. D. C. Smith,
Mrs. A. J. Edwards,
Mrs. Edgar Shook,
Mrs. A. H. Dudley,
Mrs. E. B. DuMond,
Miss M. Crosby,

Miss Grace Darley,
Mrs. Robert J. Halgin,
Miss Sadie Aldridge,
Mrs. S. K. Phillips,
Mrs. E. L. Tompkins,
Mrs. H. F. Stearns,
Miss Mary Doughty,
Miss Jennie Tompkins,
Mrs. W. L. Stotesbury,
Mrs. Thomas S. Newlin,
Miss Mary Rogers,
Miss Rumsey,
Mrs. G. A. Schreider,
Mrs. Charles H. Watson,
Miss Sarah H. Adriance,
Miss Lizzie K. Budd,
Miss Ella Budd,
Mrs. A. V. Rockwell,
Mrs. W. F. Weston,
Mrs. W. VanBuren,
Mrs. Nathan Smith,
Miss Clara M. Brownell,
Mrs. William H. Drew,
Mrs. Frederic L. Rosa,
Mrs. Howard R. Scofield,
Miss Helen A. Place,
Mrs. G. Hunter Brown,
Mrs. George L. Aldridge,
Mrs. Isaac Morton,
Mrs. Bertram L. Smith,
Miss Clara Phillips,
Mrs. Charles Barker,
Mrs. Benjamin Hammond,
Miss Reta I. Tompkins,

| | |
|------------------------------|---------------------------|
| Mrs. James E. Dean, | Mrs. Thomas S. Judson, |
| Mrs. John Luyster, | Mrs. C. Eugene Jaynes. |
| Mrs. L. W. Genung, | Mrs. Garrett Storm, |
| Mrs. Howell White, | Miss Lulu M. Taylor, |
| Miss Louise Barnes, | Mrs. Edward P. Pitman, |
| Mrs. J. H. Ivie, | Mrs. E. S. Phillips, |
| Mrs. Charles W. Sparks, Jr., | Mrs. H. E. Allison, |
| Mrs. W. Van Benschoten, | Mrs. Winthrop Sargent |
| Miss Kate DuBois, | Mrs. Challen, |
| Mrs. J. W. Spaight, | Miss Laura Challen, |
| Mrs. D. W. Burnham, | Miss Kate Robinson, |
| Miss Annie L. Brinkerhoff, | Mrs. Byron Townsend, |
| Mrs. William Brown, | Mrs. Henry D. Jackson, |
| Mrs. F. A. Jones, | Miss Charlotte Jones, |
| Mrs. Henry B. Bevier, | Miss Cornelia B. Davis, |
| Mrs. Perry Knickerbocker, | Mrs. John P. Rider, |
| Miss Ida Budd, | Mrs. G. H. VandeWater, |
| Mrs. J. W. Corwin, | Mrs. C. W. McPherson, |
| Mrs. Jane Greene, | Miss Carrie Jones, |
| Mrs. Solomon Tompkins, | Miss Lillie Stevenson, |
| Miss L. Benson, | Miss Carlotta Sutherland, |
| Mrs. J. T. Brett, | Mrs. J. W. Atwood, |
| Mrs. C. H. Hoysradt, | Mrs. W. F. Sage, |
| Mrs. William Gordon, | Mrs. Edward L. Jaycox, |
| Mrs. E. J. Joseph, | Miss M. C. Verplanck, |
| Mrs. Benjamin Sullivan, | Mrs. Thomas Mellor, |
| Miss A. Mathers, | Miss S. T. Hills, |
| Mrs. William E. Knight, | Miss Lizzie Barnard, |
| Mrs. C. W. Brundage, | Miss Florence Guernsey, |
| Mrs. A. G. Hüpfel, | Miss Leila Mapes, |
| Mrs. B. I. D. Roosa, | Miss Katherine Schubert, |
| Miss Emily VanRensselaer, | Mrs. Edward Underhill, |
| Mrs. E. P. Callender, | Miss Agnes Thomson, |
| Mrs. E. B. Beyer, | Miss Marion Hammond, |
| Mrs. Ralph S. Tompkins, | Mrs. P. H. Vosburgh, |
| Mrs. Hobson, | Miss Dibble, |
| Miss Harriet May Dayton, | Miss A. T. Kelley, |
| Miss Grace Dayton, | Mrs. Charles E. Spaight, |
| Mrs. William G. Neubauer, | Miss A. M. Walker, |
| Mrs. G. W. Beneway, | Mrs. William Timmerman, |
| Miss Lizzie Beneway, | Mrs. Frank A. Brockway, |
| Mrs. W. S. Colwell, | Mrs. James Lennox Banks, |
| Mrs. Reginald W. Rives, | Mrs. M. E. Curtiss. |

Committee on District Nursing.

| | | |
|----------------------|----------------------|--------------------|
| Mrs. S. H. Parsons, | Mrs. F. H. Brett, | Mrs. T. S. Newlin, |
| Mrs. Lewis Tompkins, | Mrs. J. N. Badeau, | Miss Amy DuBois, |
| Miss VanRensselaer, | Mrs. Studley, Nurse. | |

THE HIGHLAND HOSPITAL.

At a meeting held at Fishkill Landing, January 16th, 1871, at the residence of Henry Slack, M. D., the following gentlemen were present :

General Joseph Howland, Rev. Francis R. Masters, D. D., Rev. Henry E. Duncan, Hon. John J. Monell, and Henry Slack, M. D.

General Howland stated that the object of this meeting was to take initiative steps toward the establishment of a small Hospital in the town of Fishkill; that the need of such an institution for the relief of the sick poor, and the reception of persons injured by accident in this community, was apparent, and concluded by offering for use as a Hospital for one year a house owned by him in the village of Matteawan.

The views of General Howland were cordially endorsed by those present, and then and there it was resolved to form an association under the statute. Officers were elected, a committee formed to draw up the certificate as required by law, and such other steps were taken as was necessary to perfect the organization of the Society.

Such was the beginning of The Highland Hospital, an institution that has for nearly thirty years been in our town, quietly and humbly doing the work for which it was established, namely, giving relief to the sick and injured, and ever ready to throw open its doors for all who are worthy of the care and attention that skillful physicians and faithful nursing can bestow.

In May, 1874, General Howland formally presented a deed of the Hospital property for the use of the town, and from that time to this the little building under the shadow of the grand old Beacons has been the dispenser of help to the suffering.

There have been received within its doors over eleven hundred patients, representing men, women, and children of almost every known country, and every religious belief on the globe.

The Hospital is supported by the interest on the endowment fund, donations and subscriptions from the many charitable in the vicinity, collections taken in the various churches on "Hospital Sunday," board paid by the Board of Supervisors for such patients as are a charge upon the County, and from the patients themselves who are able to contribute something toward their own support while inmates of the institution.

Patients are admitted at any time, under direction of the physicians on the medical staff, and, in cases of emergency, the matron can admit, subject to the approval later of the doctor in charge. Never is a patient refused admittance because of inability to pay, and as the printed reports published year after year plainly show, the paying patients are vastly in the minority.

The Hospital is governed by a Board of Trustees yearly elected by the members of the Highland Hospital Association, which is composed of the subscribers of five dollars and over. There is also a Board of Lady Man-

agers, whose duty it is to assist the Board of Trustees in the financial support of the institution, to visit the patients, and to procure such articles for the house as the Matron shall require.

The present Hospital building for several years has been so entirely inadequate for the demands made upon it, that all those interested in its welfare have for a long time been desirous that a sufficient sum might be realized for the erection of a fine new structure. Land has at last been purchased and nearly paid for, and soon all hope that the little building now known as "The Highland Hospital" will merge into a beautiful new structure, with still the old name, but composed of large wards and numerous private rooms, fitted up with all the modern appliances which are now required to make complete a Hospital of the present day.



CHARITY.

All hail to thee, hail to thee,
Goddess so gracious,
Sweet Charity gentle, enthroned above all,
Thine eye ever watcheth, thine ear ever listeth,
Thou stoopest to hear when the suffering call.

No child is too humble, no toiler too distant,
No voice is too feeble to reach thy kind ear.
Thou liftest the fallen, thou helpest the weary,
Thou speakest so gently the sad one to cheer.

All hail to thee, hail to thee,
Lo, we attend thee.
We bow to thy greatness, we honor thy worth.
All thanks for thy pity, all praise for thy bounty,
All love for thy love to the children of earth.

Say, who is afflicted, who sad or discouraged,
Who hungry or friendless, in pain or alone;
Lo, Charity waiteth to lighten the burden,
To comfort and cheer, come and plead at her throne.

KITCHEN TIME TABLE,

Epecially prepared by Mrs. D. A. Lincoln, Author of the Boston Cook Book.

TIME REQUIRED FOR:

BAKING

Beans, 8 to 10 hours.
 Beef, sirloin, rare, per lb., 8 to 10 min.
 " well done, " 12 to 15 min.
 " rolled rib or rump, " 12 to 15 min.
 " long or short fillet, 20 to 30 min.
 Bread, brick loaf, 40 to 60 min.
 Biscuit, 10 to 20 min.
 Cake, plain, 20 to 40 min.
 " sponge, 45 to 60 min.
 Chickens, 3 to 4 lbs., 1 to 1½ hrs.
 Cookies, 10 to 15 min.
 Custards, 15 to 20 min.
 Duck, tame, 40 to 60 min.
 Fish, 6 to 8 lbs., 1 hour.
 Gingerbread, 20 to 30 min.
 Graham Gems, 30 min.
 Halibut, 4 to 6 lbs., 1 hour.
 Lamb, well done, per lb., 15 min.
 Meat, braised, 3 to 4 hours.
 Mutton, rare, per lb., 10 min.
 " well done, per lb., 15 min.
 Pie Crust, 30 to 40 min.
 Pork, well done, per lb., 30 min.
 Potatoes, 30 to 45 min.
 Pudding, bread, rice, tapioca, 1 hr.
 " plum, 2 to 3 hours.
 Rolls, 10 to 15 min.
 Turkey, 10 lbs., 3 hours.
 Veal, well done, per lb., 20 min.

BOILING

Asparagus, 15 to 20 min.
 Bass, per lb., 10 min.
 Beans, shell, 1 to 2 hours.
 " string, 2 hours.
 Beef-a-la-mode, 3 to 4 hours.
 Beets, young, 45 to 60 min.
 Blue Fish, per lb., 10 min.
 Brown Bread, 3 hours.
 Cabbage, young, 30 to 45 min.
 Carrots, 45 to 60 min.
 Cauliflower, 30 to 45 min.
 Celery, 30 to 45 min.
 Chickens, 45 to 60 min.
 Clams, 3 to 5 min.
 Cod, per lb., 6 min.
 Coffee, 3 to 5 min.
 Corn, green, 5 to 8 min.

Corned Beef, 4 to 5 hours.
 Eggs, 3 to 5 min.
 " hard boiled, 15 to 20 min.
 Fowls, 2 to 3 hours.
 Haddock, per lb., 6 min.
 Halibut, per lb., cubical, 15 min.
 Ham, 5 hours.
 Hominy, 1 to 2 hours.
 Lamb, 1 hour.
 Macaroni, 20 to 30 min.
 Oatmeal, 1 to 2 hours.
 Onions, 30 to 45 min.
 Oysters, 3 min.
 Oyster Plant, 30 to 60 min.
 Parsnips, 30 to 45 min.
 Peas, 15 to 20 min.
 Potatoes, 20 to 30 min.
 Rice, 15 to 20 min.
 Salmon, per lb., cubical, 15 min.
 Small Fish, per lb., 6 min.
 Smoked Tongue, 3 to 4 hours.
 Spinach, 20 to 30 min.
 Squash, 20 to 30 min.
 Sweetbreads, 20 to 30 min.
 Tomatoes, 15 to 20 min.
 Turkey, 2 to 3 hours.
 Turnips, 30 to 45 min.
 Veal, 2 to 3 hours.
 Wheat, 1 to 2 hours.
 Winter Vegetables, 1 to 2 hours.

BROILING

Chickens, 20 min.
 Chops, 8 min.
 Steak, 1 inch thick, 4 to 6 min.
 " 1½ inch thick, 6 to 8 min.
 Fish, small thin, 5 to 8 min.
 " thick, 12 to 15 min.

FRYING

Bacon, 3 to 5 min.
 Breaded Chops, 4 to 6 min.
 Croquettes, 1 min.
 Doughnuts, 3 to 5 min.
 Fish Balls, 1 min.
 Fritters, 3 to 5 min.
 Muffins, 3 to 5 min.
 Slices of Fish, 4 to 6 min.
 Small Fish, 1 to 3 min.
 Smelts, 1 min.

Table of Weights and Measures.

4 teaspoonfuls of liquid.....1 tablespoonful
 1 pint of liquid1 pound
 2 gills of liquid1 cup or ½ pint
 2 round tablespoonfuls of flour.....1 ounce
 4 cups of bread flour.....1 quart or 1 pound
 1 cup of butter½ pound

1 pint of butter.....1 pound
 1 tablespoonful of butter1 ounce
 Butter the size of an egg.....2 ounces
 10 eggs.....1 pound
 2 cups of granulated sugar1 pound
 2½ cups of powdered sugar1 pound

Highland Hospital Cook Book.

SOUPS.

It is the bounty of nature that we live,
But of philosophy that we live well. SENECA.

Salmon Soup.

| | |
|---------------------------|---------------------------|
| $\frac{1}{2}$ can salmon, | 1 quart milk, |
| slice of onion, | a little chopped parsley, |
| 1 tablespoonful butter, | 2 tablespoonfuls flour, |
| 1 teaspoonful salt, | a little pepper. |

Remove skin, bone, and oil from salmon ; chop it fine. Boil one quart of milk ; cook onion in milk ten minutes ; remove onion, thicken milk with flour and butter worked together, add fish ; heat, strain, add parsley, and serve.

Mrs. S. A. Coldwell.

Tomato Soup.

1 can tomatoes, 1 quart boiling water ; strain, add 1 teaspoonful soda, 1 pint milk, a little butter, pepper and salt ; let it *scald*, not *boil* ; add 2 rolled crackers.

Annie L. Brinckerhoff.

Tomato Soup.

| | |
|---------------------------------|---------------------------|
| 1 quart tomatoes, | 3 pints milk, |
| 2 heaping tablespoonfuls flour, | 2 tablespoonfuls butter, |
| pepper and salt to taste, | 1 scant teaspoonful soda. |

Put the tomatoes on to stew, add soda while boiling. Put the milk on to boil in a double boiler, add the flour and butter mixed together to the milk ; strain the tomatoes, then add to the milk, butter and flour.

Bran Soup.

For every quart of water 1 pint of bran. While water is boiling stir in bran very slowly, simmer slowly at least three hours ; strain, add more hot water to bran and strain again ; salt to taste.

FOR SOUP.—3 quarts of stock to 6 of boiling water, 1 quart of strained stewed tomatoes, 3 large heads of celery, or celery salt, 3 large onions sliced fine, $\frac{1}{2}$ teaspoonful powdered mint in bag. Simmer all together half an hour, salt to taste, strain. If preferred, cut whole wheat bread in cubes, brown slowly. This makes a delicious, very nutritious, and economical dish.

Miss Emily Van Rensselaer.

Wm. T. Reynolds & Co's "Perfect" Tomatoes—Rich, Red, Round, Ripe.

The First National Bank of Fishkill Landing.

ORGANIZED 1863.

Capital \$100,000; Surplus and Profits \$84,000.

John T. Smith, President,

Robert J. Halgin, Vice-President,

M. E. Curtiss, Cashier.

A general banking business done.

Collections promptly attended to.

Correspondents in New York, Boston, and Philadelphia.

W. H. & W. F. WESTON,

Grass Seed, Fertilizer, Salt,

FEED, HAY, GRAIN, MASON'S SUPPLIES,

— COAL —

Flagging, Coping, Crushed Stone and Screened Gravel.

171 Main street and Long Wharf, Fishkill Landing.

USE

Bevier's Expectorant

FOR COUGHS AND COLDS.

Sold everywhere. 25c.

Bevier's Malaria Pills

cure all Malaria troubles. Price 25c.

Clam Soup.

25 clams cut in small pieces with their juice, 2 quarts of water, 1 chopped onion, salt and pepper. For thickening, take a lump of butter the size of a hickory nut, and rub in two tablespoonfuls of wheat flour. Boil all 10 minutes; after taking from the fire add a pint of milk which has been beaten up with the yolks of four eggs.

Mrs. David Davis.

Tomato Soup.

| | |
|--------------------------|----------------------------|
| 1 quart can of tomatoes, | 2 tablespoonfuls of flour, |
| 1 tablespoonful butter, | 1 tablespoonful salt, |
| 1 tablespoonful sugar, | 1 pint hot water, |
| a little red pepper. | |

Let the tomatoes and water come to a boil, rub flour, butter, and a little of the tomatoes together, and stir into the boiling mixture. Strain through a sieve fine enough to retain the seeds.

Mrs. Howard Scofield.

Tomato Soup.

| | |
|----------------------------|---------------------------------|
| 1 quart water, | 2 tablespoonfuls flour. |
| 2 cupfuls strained tomato, | 1 tablespoonful beef drippings, |
| 1 small onion, | 1 teaspoonful salt, |
| speck pepper. | |

Make same as tomato sauce; just before serving pour into the soup tureen $\frac{1}{2}$ cup cream or milk; pour the soup into it and serve.

Mrs. Atwood.

Black Bean Soup.

1 pint of black beans boiled in 2 quarts of water, with $\frac{1}{2}$ pound salt pork, for three or four hours.

Strain and season, and add a few allspice and 2 chopped hard-boiled eggs, and just before serving put in a sliced lemon. A glass of sherry stirred through, the last thing, adds to the flavor. Serve with bread dice.

Mrs. Dearing.

Bisque Soup.

| | |
|-----------------------------|--------------------------------------|
| $\frac{1}{2}$ can tomatoes, | 1 quart milk, scalded, |
| 1 tablespoonful butter, | 1 tablespoonful cornstarch or flour, |
| salt and pepper. | |

Stew the tomatoes until soft enough to strain easily. Put the butter and cornstarch together in a small saucepan, adding enough hot milk to make it pour easily; stir this carefully into the boiling milk; boil ten minutes; add the salt, pepper, and strained tomato, and serve very hot. If the tomatoes are very acid, add $\frac{1}{2}$ salt-spoon of soda before straining.

Emily DeW. Seaman.

Cook Everything on a Gas Range, - See the Gas Company NOW.

INCORPORATED MARCH, 1871.

The Matteawan Savings Bank,

An Incorporated Institution for Savings.

Open daily from 9 o'clock a. m. to 3 o'clock p. m.

Interest will be allowed on all Deposits not exceeding \$3,000, and all sums deposited will begin to draw interest on the first of every month.

The Interest will be credited Semi-Annually on the first days of May and November, and if not withdrawn will be added to the principal, and will also draw Interest.

Samuel K. Phillips, President; Thomas S. Judson, First Vice-President;
John Schofield, Second Vice-President;
Granville VanVliet, Treasurer; Theodore VanVliet, Secretary.

Dutchess Tool Co., Machinists and Iron Founders.



Iron Castings of all descriptions.

New Machinery constructed.

Repair work, Pattern work,

Drawings, etc., executed.



Dutchess Tool Co., Fishkill-on-Hudson, N. Y.

Potage Jacqueline.

3 pints of good chicken stock, well flavored with onion, herbs, salt and pepper, and strained.

Heat 1 cup of cream, 1 teaspoonful of sugar and 2 of butter, in a double boiler; add carefully, 4 or 5 beaten yolks of eggs. Do not let it boil after this, but, at the side of the fire, thin it with a little of the soup, then add it to the rest, with a tablespoonful each of boiled rice, peas, and diced carrot, all cooked. Serve at once.

Mrs. White.

Portable Chicken Consomme.

Clean a 4 pound fowl, retaining every edible part,—head, feet, and all; beat it to a mash, bones and all; simmer *very slowly* in 3 quarts of water for 3 hours, or until the bones fall apart; strain, squeezing all juice out of the fowl; return this broth to the fire and boil down *fast* to 1 quart, skimming often.

If you wish to keep it long, have ready 1 box of Cox's gelatine, soaked 2 hours in 1 cup of water. Dissolve this in the broth. Strain at once through a clean, scalded cloth. Add a little salt, but no other seasoning until about to use it. Pour into small jars, and when solid tie over them a piece of thin muslin. Tight covers induce mould. Dilute with boiling water for use, or for very sick persons put a spoonful in a dry cup set in boiling water.

Mrs. White.

Cream of Celery Soup.

1 head of celery,

white sauce.

Take a head of celery, wash it thoroughly, cut into fine pieces, and put it on to cook with about a pint of water; allow it to simmer until soft; when the celery is cooked thoroughly drain it through a seive and add to white sauce.

To make a white sauce put 1 tablespoonful of butter into a double boiler and allow it to melt, mix in 2 tablespoonfuls of flour, $\frac{1}{2}$ teaspoonful of salt, dash of pepper, 1 teaspoonful of chopped onion; add slowly 1 pint of milk, stirring constantly to avoid lumping.

Charlotte Jones.

Beef Soup.

Boil a shank of beef in two gallons of water (put into the pot cold and without salt), about 4 hours; take out meat into a chopping bowl; slice very thin 2 onions, 4 good sized potatoes, 3 turnips, into the soup; boil until all are tender. Have 1 gallon of soup when done. It is improved by adding noodles just before taking off.

Chop the meat that has been cut from the bones while warm, very fine; season well with salt and pepper; add 1 teacupful of soup taken out before you put in the vegetables, pack in a dish, slice thin for tea or lunch.

In order to have perfect results use a gas range.

Mrs. S. H. Parsons.

Cook Everything on a Gas Range,—See the Gas Company NOW.

Loudon & Johnson, Coffee, Teas, and Spices,

181 and 183 Chambers street, New York.

Specialties: _____

The Celebrated Arago Coffee, a perfect blend.

Lelia Chop Formosa Tea, extra high grade.

Windmill Brand Spices, absolutely pure.

FOR SALE BY

S. H. PARSONS,
MATTEAWAN, N. Y.

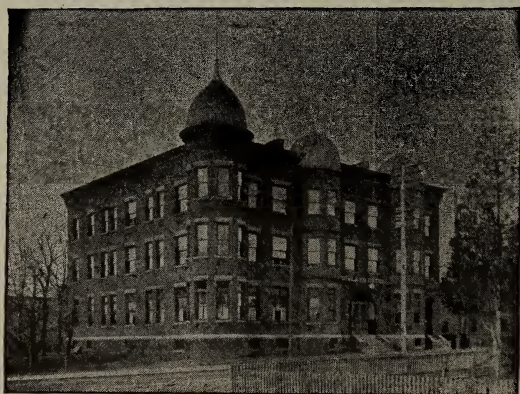
PLANS AND SPECIFICATIONS

for all classes of Buildings and Alterations.

Work superintended when desired. Terms moderate.

Correspondence solicited.

CHAS. B. VANSLYCK, Architect, Library Building, Matteawan, N. Y.



"THE HOLLAND," Fishkill-on-Hudson, N. Y.,

Is one of the finest Hotels on the grand old Hudson River.

The rooms are large, light and airy.

A beautiful Summer or Winter home. Everything is of the best.
Table unsurpassed.

Rates, \$2.50 and \$3 00 per day ; Commercial rate, \$2.00 per day ;
Rates per week, \$8.00 to \$15.00.

Wm. Gordon, Proprietor.

Potato Soup.

6 medium sized potatoes, boiled and mashed ; cook 1 quart of milk and 2 teaspoonfuls of onion in a double boiler, add to potatoes and rub through strainer ; return to boiler, add 2 teaspoonfuls salt, $\frac{1}{2}$ saltspoon pepper.

Make a sauce of 1 tablespoonful butter, $\frac{1}{2}$ tablespoonful flour, and 1 teaspoonful celery salt ; add to soup. Cook 5 minutes, add 1 tablespoonful chopped parsley. Serve with crackers or croutons. *A. E. Judson.*

Ox Tail Soup.

| | |
|---------------------------------|------------------------------|
| 2 ox tails, | 1 large onion, |
| 1 tablespoonful beef drippings, | 4 quarts water, cold, |
| 1 tablespoonful salt, | 1 tablespoonful mixed herbs, |
| 4 cloves, | 4 pepper corns. |

Wash and cut up the ox tails, separating them at the joints. Cut the onion fine and fry it in the hot beef drippings. When slightly brown draw the onion to one side of the pan, and brown half of the ox tails. Put the fried onion and ox tails in the soup kettle and cover with 4 quarts of water. Tie the cloves, pepper corns, and herbs in a small piece of strainer cloth, and add them to the soup. Add the salt, and simmer 3 or 4 hours, or until the meat separates from the bones and the gristly portions are perfectly soft. Select some of the nicest joints to serve with the soup. Skim off the fat and add more salt and pepper, if needed. Strain and serve very hot. If vegetables are served with this soup, add 1 pint of vegetables—onions, carrots, turnips, celery ; cut them in small pieces ; add them to the liquor after straining, and cook until tender. *E. R. M.*

FISH AND OYSTERS.

“The silvery fish,
Grazing at large in meadows submarine,
Fresh from the wave, now cheer our festive board.”

Oysters en Barriere.

| | |
|---------------------------|---------------------------------|
| 1 quart oysters, | 1 tablespoonful flour, |
| 1 tablespoonful butter, | 1 teaspoonful salt, |
| 3 c. mashed potatoes, | $\frac{1}{2}$ teaspoonful mace, |
| $\frac{1}{2}$ pint cream, | 1 egg, |
| speck cayenne. | |

Make a white sauce of the flour, butter and cream, adding the seasoning. Stew the oysters in their own liquor until plump, then put them in the hot cream sauce and serve them immediately within a rim of the potato. This rim should be first made around the edge of the platter, then brushed well with the beaten egg and set in the oven to glaze. *Emily W. Stanley.*

Wm. T. Reynolds & Co.'s "FANCY COD" is Old Fashioned Codfish,
PACKED IN MODERN STYLE.

F. B. HALL,
Carpenter and Builder,
Main Street,
Matteawan, N. Y.

J. O. WIXOM.

B. TOWNSEND.

Wixom & Townsend,
—DEALERS IN—
Groceries, Meats, Provisions,
Fruits in season.
Main Street, Matteawan.

FRANK W. COLWELL,
JEWELER,
MATTEAWAN, N. Y.
—
WATCHES AND DIAMONDS.

The place to get the Best Goods at Lowest Prices is

TIMMERMAN'S,
The Mill Street Grocer,
MATTEAWAN, N. Y.

Kedgerree.

| | |
|---------------------------|------------------------------------|
| $\frac{1}{2}$ can salmon, | 2 tablespoonfuls butter, |
| 2 cups boiled rice, | $\frac{1}{2}$ teaspoonful salt, |
| 2 eggs, | $\frac{1}{2}$ saltspoonful pepper, |
| cayenne, | 1 tablespoonful chopped parsley. |

Put in a large saucepan the butter, salt and pepper. When the butter is melted add the rice, stirring with a silver fork. Break fish into small bits or chop it, first removing the skin, bones and dark parts; add this to the rice, with any oil that may be with it. Taste, and add more seasoning if necessary. Keep it quite hot. Last, add the 2 eggs, well beaten, and serve at once; or the eggs may be cooked hard and chopped fine. A milk sauce may be served with it.

Emily W. Stanley.

Fish Balls.

| | |
|----------------------------|--------------------------------------|
| 1 cup soft fish, shredded, | 1 saltspoonful pepper, |
| 1 egg, | 1 teaspoonful butter, |
| salt, if needed, | 1 pint potatoes, cut in small cubes. |

Boil the potatoes and fish together until the potatoes are done. Drain water off and let them steam a few minutes. Mash thoroughly with a wire masher. Add butter, pepper and egg well beaten. Whip together and fry in hot fat. The fish must not be made into any shape, but simply dropped from a spoon into hot fat. When taken out lay on brown paper to absorb the grease.

Sauce for Fish Balls.

| | |
|-----------------------------|-------------------------|
| 2 teaspoonfuls dry mustard, | 1 teaspoonful butter, |
| 1 teaspoonful salt, | 1 teaspoonful flour, |
| 1 teaspoonful sugar, | 2 teaspoonfuls vinegar. |

Mix together, add $\frac{1}{2}$ cupful hot water, stir over a hot fire until thickened. To be served cold.

Reta Tompkins.

Escalloped Oysters.

Take 1 quart of Oysters, put a layer of crackers into the bottom of a baking dish, then a layer of oysters, then a layer of cracker crumbs, with pepper and a piece of butter; continue until the dish is full. Pour over the whole a cup of milk. Bake in moderate oven.

M. L. Rogers.

Baked Salmon.

Put 2 tablespoonfuls of butter in a sauce pan when hot; add 1 tablespoonful of dry flour, 1 pint of milk, $\frac{1}{4}$ teaspoonful each of salt and pepper, one of onion juice; add fish and let simmer 3 minutes. Put a layer of this and one of bread crumbs in a dish, the crumbs with butter on top. Bake in a quick oven until brown.

Mrs. J. S. Luyster.

Accept from your grocer none but Wm. T. Reynolds & Co.'s Fancy Cod.

F. C. SHAHAN,
WALL PAPER AND HANGINGS.



INTERIOR DECORATING A SPECIALTY.
ESTIMATES CHEERFULLY GIVEN.

MAIN STREET, FISHKILL LANDING.



Merchant Tailor,

No. 323 Main Street, Fishkill-on-Hudson.

GEORGE W. YERKS.

ESTABLISHED 1841.

JOHN J. TAAFFE.

George W. Yerks & Co.,

IMPORTERS AND JOBBERS OF

FANCY GROCERIES,
FOREIGN FRUITS,

HERMETICALLY SEALED GOODS.

Nos. 369, 371 and 373 Broadway, ALBANY, N. Y.

SNEED & MATHEWS,

COMMISSION MERCHANTS AND BUTCHERS,

—DEALERS IN—

Butter, Cheese, Eggs, Lard and Provisions.

139 Water Street,

NEWBURGH, N. Y.

Chinese Fish.

| | |
|--------------------------------|--|
| 1 pound halibut or other fish, | 4 cloves, |
| 6 peppercorns, | 1 stalk celery or |
| 1 sprig parsley, | $\frac{1}{2}$ teaspoonful celery salt, |
| 1 bay leaf, | 1 teaspoonful salt. |

Cover fish with boiling water, add spices and seasoning and boil 15 minutes, or until tender. Flake and put in buttered tin. Add sauce, then mashed potatoes, and bake until brown.

Sauce for Fish.

| | |
|------------------------|-------------------------|
| 1 cup milk, | 1 tablespoonful butter, |
| 1 tablespoonful flour, | 1 teaspoonful salt. |

Rub butter, flour, and salt together; add milk slowly, stirring constantly. Cook until smooth and of consistency of drawn butter.

Potatoes.

3 large potatoes, mashed and seasoned—with the whites of 2 eggs beaten stiff and cut in the potatoes.

Mrs. Wm. J. Conklin.

Salmon Loaf.

1 can of salmon; drain the oil off in a cup and set aside for the dressing; $\frac{1}{2}$ cup of rolled crackers or bread crumbs, 3 eggs. Mix well; add salt and pepper to taste. Mould into a loaf; place in a greased tin, which set in a tin of hot water. Cover the loaf and put in the oven for 20 minutes or half an hour.

Dressing.

Oil from the salmon, $\frac{1}{2}$ cup of milk, salt, pepper, and a little butter; thicken with flour and let it cook until thick; add a little lemon juice and throw over the loaf; garnish with slices of lemon. To be eaten hot.

Miss H. Rumsey.

Turbot a la Creme.

Boil 4 or 5 pounds of fresh cod, halibut or salmon trout; pick out all the bones and season lightly with white pepper. Mix $\frac{1}{2}$ pound flour with 1 quart of milk, add 4 or 5 tiny sliced onions, a sprig of thyme, several of parsley (both minced), a dash of nutmeg and of cayenne pepper, and 1 teaspoonful of salt. Stir over a fire until thick, then add $\frac{1}{2}$ pound butter and 2 beaten yolks of eggs. Strain, pour a layer into a neat baking dish, add flaked fish and the rest of the sauce alternately. Cover with fine crumbs and Parmesan cheese. Bake slowly $\frac{1}{2}$ hour.

Mrs. White.

Wm. T. Reynolds & Co.'s "FANCY COD" is Old Fashioned Codfish
PACKED IN MODERN STYLE.

FRANK H. BRETT,

Established 17 years in business.

Dry Goods, Notions, Ladies', Gents', and Children's Underwear.

MAIN STREET, MATTEAWAN.

Agent for P. Centemeri KID GLOVES. Perfection of fit.

SHERMAN BROS.,

Choice Groceries & Provisions,

No. 264 Main St., Fishkill Landing.

**Thomas Talbot, Jr.,**

—DEALER IN—

FRESH FISH,

Oysters, Clams, Lobsters and Crabs.

MAIN STREET,

FISHKILL-ON-HUDSON.

PRESTON GREENE,**DRUGS,****PATENT MEDICINES, PRESCRIPTIONS,**Main Street, Fishkill-on-Hudson.

A fine line of Perfumes by the best makers.

Wall Papers and Paints

—AT—

MacGlasson's,I. O. O. F. BUILDING, MATTEAWAN, N. Y.

Also, Undertaker and Embalmer.

RESIDENCE, 67 TELLER AVENUE.

Philadelphia Panned Oysters.

Put the oysters, after drying, in a pan with melted butter (very hot) and butter and salt; while cooking dredge in a little flour on them, and just before taking them out put a little cream in, so as to make a sauce or gravy. It takes but a few moments to cook them. Serve them hot on a dish with little bits of toast around, or what is better, on slices of toast.

Mrs. Draper.

Daniel Webster's Famous Chowder.

6 pounds of sea bass or cod,
25 oysters,
1 quart of boiled potatoes, well mashed,
4 tablespoonfuls of onions fried with pork,
1½ pounds of sea biscuits, broken,
1 teaspoonful of thyme, 1 teaspoonful of summer savory,
½ a bottle of mushroom catsup,
1 bottle of port or claret,
½ nutmeg, grated, a few cloves, mace and allspice, a little black pepper,
a few slices of lemon.

The whole put in a pot, covered with an inch of water, boiled for one hour, gently stirred.

Mrs. Winthrop Sargent.

Salmon Roll.

1 can of salmon, 1 egg, enough cracker crumbs to form into a loaf; roll in cracker crumbs and bake until browned; serve with drawn butter.

Mrs. E. J. Joseph.

Oysters a la Poulette.

Blanch 1 dozen oysters in their own liquor, salt and remove oysters, add 1 teaspoonful butter, juice of ½ a lemon, a gill of cream (milk answers very nicely), and a teaspoonful of flour. Beat up yolk of one egg while sauce is simmering; add egg and let it cook slowly until it thickens. Place oysters on a hot dish, pour sauce over them, and garnish with chopped parsley or dice of toast.

Sarah Aldridge.

Dropped Fish Balls.

1½ cup of salt codfish, in small pieces, 2 teaspoonfuls of butter, 1 egg, 3 cups of potatoes, pared and cut in pieces, speck pepper.

Put potatoes and fish into a sauce pan and cover with cold water; cook until the potatoes are soft, then drain off every drop of water; mash with a wire masher, then add the beaten egg, butter and pepper. Form the mixture in a spoon and slip it off into smoking fat. Cook until a golden brown and drain on paper.

Lillian Stevenson.

Cook Everything on a Gas Range, - See the Gas Company NOW.

DR. L. P. STANBROUGH,

DENTIST,

MATTEAWAN, NEW YORK.

Honest Goods at Honest Prices.

CLOTHING

FOR MEN, BOYS,
AND CHILDREN.

Harry Hirshfield,

Opposite Methodist Church, MATTEAWAN.

Heil's Bread

*has more consumers
than any other
Bread in town.*

Fresh, Pure, Healthy, Palatable.

JOHN HEIL,

Main Street, MATTEAWAN.

ESTABLISHED 1887.

EDWARD HAVENS.



GROCERIES.

MEATS AND VEGETABLES.

BUTTER AND EGGS

A SPECIALTY.

286 MAIN STREET,
FISHKILL-ON-HUDSON.

W. H. WAY,

PRACTICAL

House Painter,

IN ALL ITS BRANCHES.

Residence, Shaw street, Matteawan.

Paper Hanging a Specialty.

Fishkill & Matteawan Water Co.

E. J. Sheaff, Superintendent.

FISHKILL-ON-HUDSON, N.Y.

G. E. Taintor, President.

G. D. L'Huilier, Treas.-Sec.

Branch Office, 11 Wall Street, New York.

E. F. Wanzer,

DEALER IN

GROCERIES,

Vegetables, Provisions, etc.

MOUNTAIN LANE, MATTEAWAN.

ALL WE ASK

Is a chance to tell you how little it
will cost you to paint your house,
and to paint it well.

Now is the time to do it.

'Phone us, 132-4.

Strong & Bullis,

PAINT SHOP, 87 ANN ST., NEWBURGH.

Salmon a la Gerrisese.

| | |
|-------------------------------------|-------------------------------------|
| 2 slices of salmon, | 2 chopped shalots, or small onions, |
| a little parsley, | a small bunch of herbs, |
| 2 bay leaves, | 2 carrots, pounded, |
| mace, pepper and salt to taste, | 4 tablespoonfuls Madeira wine, |
| $\frac{1}{2}$ pint of white stock, | thickening of butter and flour, |
| 1 teaspoonful essence of anchovies, | the juice of a lemon, |
| cayenne and salt to taste. | |

Rub the bottom of a stew pan over with butter and put in the shalots, herbs, bay leaves, carrots, mace, and seasoning; stir them for ten minutes over a clear fire, and add the madeira or sherry. Simmer gently for half an hour, and strain through a seive, over the fish, which stew in this gravy. As soon as the fish is sufficiently cooked, put it into the stew pan, add the stock, thicken with butter and flour, and put in the anchovies, lemon juice, cayenne and salt. Lay the salmon on a hot dish, pour over it part of the sauce, and serve the rest in a dish.

K. L. Shubert.

POULTRY AND MEATS.

"Stuff it, and roast it, and baste it with care,
Daintily then the gravy prepare;
While round you the savory odors shall tell,
Whate'er is worth doing is worth doing well."

Stuffed Steak.

Pour enough hot milk or water to soften them, over one cup of bread crumbs; add a large tablespoonful of suet, chopped fine, one large onion, a little salt and pepper, a pinch of flour and a teaspoonful of "Bell's Spiced Poultry Seasoning." Roll up in the steak, tie or skewer. Bake one hour. Do not forget to baste.

Contributed.

Scrambled Veal.

Warm three cups of minced veal in one cup of gravy or good broth, then break in six eggs and stir till they are cooked. Add seasoning.

Mrs. White.

Ham Balls.

One cup finely chopped lean ham, one-half cup bread crumbs, two beaten eggs; mix together, shape into balls and fry.

Wm. T. Reynolds & Co's "Perfect" Tomatoes—Rich, Red, Round, Ripe.

A. T. IVORY,

Millinery,

213 Main Street,

Fishkill-on-Hudson.

The Latest Styles in Hats

and all kinds of Gents' Furnishings.

Coats, Pants, and Vests to Order.

A. G. ORMSBEE,

Opposite N., D. & C. R. R. Depot,

MATTEAWAN.

At "466"

You will find a fine line of Suitings to make to measure.

ALSO, READY-MADE CLOTHING,

HATS AND FURNISHING GOODS.

25 Years
in the business.

WILLIAM BROWN,

Main Street,
MATTEAWAN.

S. S. MAPES,

☼ Druggist, ☼

Main Street,

Fishkill Landing.

CAPITAL HAND LAUNDRY,

J. MILTON DAVIS,

Main Street, near Willow Street,

Fishkill Landing.

Single articles done with promptness and by the latest improved processes.

Satisfaction given in all work entrusted to our care.

Articles called for and delivered, if desired.

AGENCIES:

M. F. Hignell, Fishkill Landing; A. G. Ormsbee, Furnisher, Matteawan.
Doyle Brothers' Store, Fishkill Village.



Veal Loaf.

Chop fine three pounds of veal and one-half pound of salt pork ; add three rolled milk crackers, two eggs, a piece of butter ; season to taste. Press into a loaf and bake in a deep pan. *Sarah A. B. Aldridge.*

Calf Liver Cooked Whole.

Fry slices of salt pork and a few slices of onions in a frying pan ; lard one calf liver with pork ; brown the liver on all sides in the frying pan, then add about a pint of stock, a few cloves, and a little parsley ; salt and pepper if desired ; cover and cook slowly for three hours. Add more stock or boiling water when necessary ; thicken and strain the gravy and pour around the liver before serving. *Miss Kittredge.*

Sanders.

Chop and season cold mutton, moisten well with gravy, put into shells with a covering of mashed potato on top, then brown in the oven.

Ham and Potato Eggs.

| | |
|----------------------------|----------------------------|
| 2 cups of mashed potato, | 1 cup of minced ham, |
| 1 cup of gravy, | 2 eggs, |
| 1 tablespoonful of butter. | 2 tablespoonfuls of cream. |

Season, shape, and fry in a pan. *Mrs. White.*

Chicken Chartreuse.

| | |
|--------------------------------|--|
| 1 cup of chopped chicken, | 1 egg, |
| 1 teaspoonful chopped parsley, | $\frac{1}{2}$ teaspoonful onion juice, |
| 3 tablespoonfuls tomato juice, | $\frac{1}{4}$ teaspoonful of salt, |
| dash of pepper. | |

Beat egg very lightly and add tomato juice and seasoning to it, and mix thoroughly with the chicken. Butter mold and line with layer of rice to depth of about an inch, into this pack the chicken and cover with a coating of rice ; close mold lightly and steam for half an hour. Turn out on a platter and serve with tomato sauce.

Tomato Sauce.

Put two tablespoonfuls of butter in a double boiler and allow it to melt ; stir in two tablespoonfuls of flour, and add slowly one cup of tomato juice.

Charlotte Jones.

Chicken Cheese.

Boil two chickens in just enough water to make tender ; remove bones, chop fine, season with butter, pepper and salt, return to water in which they were boiled, and cook until the liquid is nearly gone ; put into a deep dish, use heavy weights on it and plates. Keep in cool place.

Mrs. Parsons.

Cook Everything on a Gas Range,— See the Gas Company NOW.

Try our Shoes, Hats, and Men's Furnishings.

KNAPP BROS.,

FISHKILL-ON-HUDSON, N. Y.

AUGUST DONDERO,

DEALER IN ALL KINDS OF

Foreign and Domestic Fruits and Nuts, and Fine Confectionery.

Ice Cream at wholesale and retail.

Families, Excursions and Picnics supplied.

ALSO, DEALER IN ANTIQUE FURNITURE.

492 MAIN STREET, MATTEAWAN, N. Y.

JOHN SCHOONMAKER & SON,

94 and 96 WATER STREET,

NEWBURGH, N. Y.

HEADQUARTERS FOR DRY GOODS OF EVERY DESCRIPTION.

USE CHAMPION YEAST,


Manufactured by C. M. MORRIS,

—DEALER IN—

Choice Groceries, Teas, Coffees, and Spices.

ELGIN CREAMERY BUTTER A SPECIALTY.

Main Street, Opposite Depot, Matteawan, N. Y.; Market Street, near Main,
Wappingers Falls, N. Y.; 30 Hudson Street, Fishkill Landing, N. Y.;
Main Street, Marlboro, N. Y.

 Orders called for and delivered free to any part of the town or country.

J. D. CLARK,

MEAT MARKET,

Dutchess County Poultry, Pigs, and Veal,

A SPECIALTY.

Corner Main and South Streets, Matteawan.

Beef Patte.

3 pounds lean beef, chopped fine, $\frac{1}{2}$ teaspoonful pepper,
 $\frac{1}{2}$ teaspoonful thyme, 1 tablespoonful salt,
 2 eggs, butter the size of an egg,
 8 tablespoonfuls of rolled crackers.

Shape in a roll; cover thoroughly with cracker crumbs. Put a cupful of water in a dripping pan, put two sticks crossways, on which set another pan containing the patte. The water should be replenished as needed in order to allow the steam to assist in cooking.

Mrs. F. H. B.

Braised Beef.

Four pounds of beef from the shoulder: put in a stone crock, grease the crock first: season the meat well with salt and pepper, slice an onion and put in, pour a can of tomatoes over it, and bake in a moderate oven for five hours. Strain the liquor and thicken with flour like ordinary gravy.

Mrs. E. L. Tompkins.

Yankee Potpie.

Stew a chicken until tender and make a gravy with it as for fricassee. Take some fresh baking-powder biscuit, break them open, and spread on a platter crust side down, and when ready to serve pour over them the chicken and gravy.

Mrs. Parsons.

Chicken Pudding.

Prepare the chicken as for pie; arrange in one layer over the bottom of a large dripping pan. Sift twice, three teaspoonfuls of baking powder with one quart of flour. Make a batter with rich sweet milk, $\frac{1}{2}$ cup of melted butter, 3 beaten eggs, a little salt. It should be a little stiffer than cake. Pour over the chicken and bake from 20 to 30 minutes. Stir into the liquor in which the chicken stewed one beaten egg, and thicken with smooth flour. Serve the pudding on a platter.

Jellied Chicken on Veal.

2 cups of finely chopped meat, 1 cup of strong stock, one-fifth of a box of gelatine, soaked in just enough water to cover, salt, pepper, and a few drops of onion juice. Lay slices of hard-boiled eggs on the bottom of a *wet mould*. Scald the stock, add meat and seasoning, then the soaked gelatine. *Ladle at once into mould*, and set on ice.

Mrs. White.

Veal Loaf.

2 $\frac{1}{2}$ pounds chopped raw veal, 2 eggs,
 2 tablespoonfuls melted butter, 1 cup soaked bread,
 season with salt, pepper, and celery salt.

Make into a loaf and bake two hours, the first half hour covered tight. Baste often with butter and water; make a brown gravy with drippings left in pan.

Mrs. E. Pitman.

DUTCHESS HAT WORKS,
Fishkill-on-Hudson, N. Y.

Casserole.

| | |
|------------------------|---------------------------------|
| 1 cup boiled rice, | $\frac{1}{2}$ cup chopped meat, |
| 1 egg, | 1 teaspoonful chopped onion, |
| 1 teaspoonful parsley, | $\frac{1}{2}$ teaspoonful salt, |
| pepper, | hot water or stock. |

Line a buttered dish with rice, meat in center; cover top, steam 20 to 40 minutes. Turn out on platter, and pour tomato sauce around it.

Mrs. Jaynes.

Scotch Egg.

| | |
|---------------------------------------|------------------------------------|
| 1 cup cooked lean ham, chopped, | $\frac{1}{2}$ teaspoonful mustard, |
| $\frac{1}{2}$ cup stale bread crumbs, | $\frac{1}{2}$ cup milk, |
| a little cayenne. | |

Mix the mustard with water or vinegar; add one raw egg. Mix the ham with crumbs and milk, add seasoning. Have six hard-boiled eggs shelled, roll in mixture and then in bread crumbs. Fry like crullers in lard for two minutes. Cut in half lengthwise. Garnish with parsley. Serve hot or cold.

Mrs. Judson.

Pot Roast and Gravy.

Take four pounds pot roast, boned and tied together, put in frying pan and fry a rich brown on each side; put in cooking pot and add one teacup of cold water and salt to taste; cover air tight and keep at slow boil, turning to allow it to cook through.

Gravy.

Add hot water to the drippings, and two onions, chopped fine, two teaspoonfuls of corn starch dissolved in cold water. Salt to taste, add a dash of celery salt; boil ten minutes.

L. M. Taylor.

Cornish Pasties.

$\frac{3}{4}$ cup of suet, $\frac{1}{2}$ cup of lard, 1 teaspoonful of salt. Roll the suet into the flour, and add lard and water as for pie crust.

Meat Filling.

Two pounds of porterhouse steak cut into dice; potatoes cut into dice, and any other vegetables desired; season with salt, pepper, and butter. Make into turnovers, lapping the crust on top, and leaving a place in the center through which pour three tablespoonfuls of water. Close and bake in a slow oven for one hour.

Mrs. J. H. Doughty.

Beef Stew.

1 pound of beef cut in small pieces; season and stew slowly for $1\frac{1}{2}$ hours, then add 3 sliced potatoes, with 2 sliced onions; cook all together until the vegetables are done, then add butter the size of a walnut.

R. Phillips.

Cook Everything on a Gas Range,—See the Gas Company NOW.

N. & T. SMITH,

CARTHAGE LANDING, N. Y.,

—DEALERS IN—

❁ CHOICE GROCERIES, ❁

HAY, CORN, OATS AND FEED.

ARNOLD'S SUPERLATIVE FLOUR,

C. A. VANDEUSEN'S SUGAR-CURED HAMS,

—AND—

COLUMBIA COUNTY SAUSAGE.

DOOLEY & AYERS,

Nos. 83 to 89 Main Street, Fishkill-on-Hudson, N. Y.,

MANUFACTURERS OF ALL KINDS OF

Granite and Marble Monumental Work

From all the best Eastern Granites and the best of Marble.

Particular attention given to Lettering in the Cemeteries. Designs and estimates cheerfully furnished on application. Polishing highly executed by water motor polishing machines. All work at low prices and warranted. Also dealers in the celebrated Pennsylvania Blue Stone for Flagging and Curbing. Electric cars pass the door. Residence No. 89 Main street.

Bedell & Ainsworth,

—DEALERS IN—

Old Co.'s Lehigh and Jermyn

COAL.

Yard foot of Beekman Street, Fishkill Landing.

Telephone call, 67-4.

Pate de Veau.

3½ pounds of the finest part of a leg of veal, and a good sized slice of salt pork, chopped very fine; 6 small crackers, pounded fine; 2 eggs, well beaten; a piece of butter the size of an egg; a tablespoonful of salt, one of pepper, one of nutmeg; work all together into form of a loaf of bread; put bits of butter on the top and grate or crumbs of bread; put in a dripping pan with water and baste with the liquor; bake 2 hours.

Do not cut until day after it is baked, as it must be perfectly cold and firm or it will not slice thin. Serve cut in very thin slices. *Mrs. Draper.*

Creamed Chicken.

Boil a 4 or 5 pound chicken and remove the large bones; cut into neat pieces; parboil 2 pairs sweetbreads, (if convenient); scald 1 can of mushrooms, and chop both; throw away the mushroom liquor; mix over fire, 4 tablespoonfuls of butter and 4½ of flour, add 1 small grated onion, then 3½ cups scalding cream. Stir until thickened, flavor with ¼ of a nutmeg, salt, pepper, and cayenne; add meat, etc; put into a neat dish, cover with fine dried crumbs, and dots of butter, and bake 15 minutes. *Mrs. White.*

Bacon with Cream Gravy.

Cut the bacon into the thinnest of slices and soak in milk for 10 or 15 minutes. Grease a hot frying pan with a little of the fat, dip the slices of bacon into flour and fry brown, laying them on brown paper to drain. Pour out the fat in the pan and put in the milk the bacon has been soaked in; mix a tablespoonful of flour with a little cold milk, and add when the milk is at the boiling point; stir well, let it boil up once, and pour over the bacon. *Mrs. Abram Brett.*

Yorkshire Pudding.

When roasting a piece of beef lay it on sticks in your baking pan so that the juice of the meat will drop into the pan below. Three-quarters of an hour before the beef is done mix the following pudding, and pour into the pan, under the meat, letting the drippings continue to fall upon it: One pint of milk, four eggs well beaten, two cups of flour, one teaspoonful of salt. *Mrs. J. E. Dean.*

Spiced Beef to serve cold.

| | |
|-----------------------------------|-------------------------|
| 14 lbs. thick flank or rump beef, | ½ lb. coarse sugar, |
| 1 oz. saltpetre, | ¼ lb. pounded allspice, |
| 1 lb. common salt. | |

Rub the sugar well into the beef and let it lie 12 hours; then rub the saltpetre and allspice over the meat and let it remain 12 hours, and then rub in the salt. Turn daily in the liquor for a fortnight. Boil or bake for four hours. Let it cool under a heavy weight. *Mrs. Hobson.*

The Rival Furniture Store

of Newburgh,

will refer you to over 100 families they have sold goods to in this town. Write for the names and addresses of some of them, or ask your neighbor, or come over and see for yourself.


Our Terms and Prices and Manner of doing Biz:

FREIGHT AND FARE PAID EVERYWHERE.

STOVES TO BURN. LAMPS DITTO.

ALL CARPETS MADE, LAID AND LINED FREE.

CASH OR CREDIT.

 No money down. Goods all delivered before you pay a cent.

THAT'S THE WAY **I** DO IT.

Rival Furniture Store,

84 Water Street, NEWBURGH, N. Y.

MARSHALL HERRICK, Prop'r,
No. 346 Main Street,
Poughkeepsie, N. Y.

C. M. NORTHRIP,
Manager.

Dr. L. W. Perrine, Dentist,
MATTEAWAN, N. Y.



Dentistry in all its branches performed skillfully at moderate prices.

Teeth extracted—absolutely painless.

All work warranted for years.

HINMAN,

THE

BUTCHER.

Beef Olives.

2 pounds rump steak, 1 egg, 1 tablespoonful minced savory herbs, pepper and salt to taste, 2 onions finely chopped. Have the steaks cut rather thin, brush over with egg and sprinkle with herbs, onion, salt and pepper; roll up the pieces of meat and skewer or tie into shape. Put them in a stewpan with enough gravy to cover them, and stew gently for 2 hours. Take up the meat, remove the skewers; thicken the gravy with flour and butter; let it boil up and pour over the meat. *Mrs. Hobson.*

Fowl a la Mayonaise.

| | |
|------------------------|---------------------|
| a cold roast fowl, | mayonaise sauce, |
| 4 or 5 young lettuces, | 4 hard boiled eggs, |
| a few water cresses. | |

Cut the fowl in neat joints, lay them in a deep dish, piling them high in the centre. Sauce the fowl with mayonaise and garnish the dish with the young lettuce cut in halves, the water cresses, and hard boiled eggs, which may be sliced in rings or laid on the dish whole, cutting off at the bottom a piece of the white to make the egg stand. All kinds of meat and solid fish may be served a la mayonaise, and makes an excellent luncheon or supper dish. The sauce should not be poured over the fowl until the moment of serving.

Chicken and Fowl Patties.

The remains of cold roast chicken or fowl. To every $\frac{1}{4}$ pound of chicken or fowl allow 2 ounces of ham, 3 tablespoonfuls of cream, 2 tablespoonfuls of veal gravy, $\frac{1}{2}$ teaspoonful minced lemon peel, cayenne, white pepper and salt to taste, a tablespoonful of lemon juice, 1 ounce of butter rolled in flour and puff paste. Mince very small the white meat from a cold roast fowl, after removing all the skin, weigh it, and to every $\frac{1}{4}$ pound of meat allow the above proportion of ham. Put them into a stewpan with the remaining ingredients, stir over the fire for 10 or 15 minutes, taking care that the mixture does not burn. Roll out some puff paste about $\frac{1}{4}$ inch in thickness, line the patty pans with this; put in each a small piece of bread and cover with another layer of paste, brush over with the yolk of an egg and bake in a brisk oven for about $\frac{1}{4}$ hour. When done cut a round piece out of the top, and with a small spoon take out the bread (be particular in not breaking the outside border of the crust) and fill the patties with the mixture. *K. L. Shubert.*

Bonelines.

Chop cold cooked meat very fine; to every pint allow 1 tablespoonful of butter, $\frac{1}{2}$ cup of cream or milk, whites of 3 eggs, a tablespoonful of chopped parsley, salt and pepper to taste. Melt the butter and pour it over the meat, add the cream or milk and seasoning, and then press it well with a potato masher; add carefully the well beaten whites of eggs. Fill custard cups $\frac{3}{4}$ full of the mixture and stand in a pan half filled with water (boiling), and bake in a moderate oven. When done serve with a cream sauce or tomato sauce. *Mrs. Draper.*

EDWIN J. GILLIES.

JAMES H. SCHMELZER.

Edwin J. Gillies & Co.,

Tea Importers,
Coffee Roasters,
Spice Grinders.245, 247 & 249 Washington Street,
P. O. Box 2684.

NEW YORK.

FLEISCHMANN'S
VEGETABLE
COMPRESSED **YEAST**
HAS NO EQUAL.

If you place your orders for
GROCERIES

—WITH—

HUGH SOMERS, Liberty St., Matteawan,
YOU WILL FIND THE
PRICES! QUALITY! AND GOODS!
AS REPRESENTED.

ATTENTION!

TO THE HOUSEWIFE: You can save money by purchasing your
MEATS AND GROCERIES
at Budd's, on Liberty Street.

We handle nothing but first class goods. Our Canned Goods are A No. 1.
They have a large sale. Our Meats are all first cuts. All goods promptly
delivered to all parts of the town. Prices are lower than the lowest.
Bear in mind the place, _____

BUDD'S, MATTEAWAN, N. Y.

Good Seasonings.

When boiling ham, put in a cup of black molasses, one onion, a few cloves and peppercorns, adding a bunch of hay; it seasons finely. Let the ham cool in the water in which it was boiled, skin, rub with brown sugar, and brown in a slow oven for an hour, basting every 15 minutes with some of the stock in which it was cooked. Epicures like the last basting of sherry.

When boiling chickens for salad or pressed loaf, put in a quarter of a pound of good salt pork—it is an excellent seasoning. Shred the chicken from the bones, press into mold and pour the water (which has largely boiled away) over it, and it will form a delicious jelly all through the bits of meat.

Put sugar in the water used for basting meats of all kinds; it gives a good flavor, to veal more especially.

To give a fine flavor to corned beef hash, use good stock for moistening, with a pinch of salt, sugar and cayenne.

Three tablespoonfuls of freshly made Japan tea, with a bit of nutmeg, gives an indispensable flavor to an apple pie.

Boston baked beans can be improved by adding a cup of sweet cream the last hour of baking.

When making tomato soup, add a raw cucumber sliced fine, boil soft and strain with tomato. It gives a pleasant seasoning.

Add a cup of good cider vinegar to the water in which you boil fish, especially salt water fish.

Make snow cake with arrow-root flour; the flavor is delicious.

Small pickles, olives and capers minced fine, are an excellent seasoning for a salad dressing.

A fine seasoning for chicken salad is to slice an onion on the top of the prepared chicken and let it marinate two hours or more, adding, at the same time, a few drops of prepared chevril. Be sure that every particle of the onion is taken from the chicken before adding the dressing.

A CLEANSING AND RENOVATING POLISH.—Take of olive oil one pound, of rectified oil of amber one pound, spirits of turpentine one pound, oil of lavender one ounce, and tincture of alkanet root one-half ounce. Saturate a piece of cotton batting with this polish, apply it to the wood, then, with soft and dry cotton rags, rub well and wipe off dry. This will make old furniture in private dwellings, or that which has been shop-worn in ware-rooms, look as well as when first finished. The articles should be put into a jar or jug, well mixed, and afterward kept tightly corked. This is a valuable receipt, and not generally known.

TO REMOVE STAINS FROM MATTRESSES.—Make a thick paste by wetting starch with cold water. Spread this on the stain, first putting the mattress in the sun; rub this off after an hour or so, and if the ticking is not clean try the process again.

Cook Everything on a Gas Range.—See the Gas Company NOW.

Mrs. M. King's Ladies' ✱ Hair ✱ Dressing ✱ Parlors,

Next door to Peattie's Academy of Music,
FISHKILL LANDING, N. Y.

Mrs. King makes a specialty of treating the scalp for the growth of the hair, and of handling natural white hair.



Stephen M. Bull, Newburgh, N. Y.

SOLE AGENT FOR

Washburn Crosby Co.'s Gold Medal Flour.

F. E. WALKER,

Photographer,

Brown's Block, opp. Howland Library,

MATTEAWAN, N. Y.

DOYLE BROS.,

—DEALERS IN—

Choice Groceries & Provisions,

FISHKILL, N. Y.

Quality counts for much,—we think for most.

VEGETABLES.

"Better is a dinner of herbs where love is,
than a stalled ox and hatred therewith."

PROVERBS.

Potato Puff.

2 cupfuls cold mashed potatoes, 1 cupful milk,
2 tablespoonfuls melted butter, 2 eggs, beaten very light,
a little salt.

Mix the potato and butter, add the beaten eggs, then pour into a buttered dish and bake till brown in a quick oven. *Miss Agnes B. Thomson.*

Delmonico Potatoes.

Hash 4 cold boiled potatoes and put them in a sauce pan, add $\frac{1}{2}$ tablespoonful of butter and $\frac{1}{2}$ a cup of cream, a teaspoonful of salt and a dash of pepper; stir with a wooden spoon for 5 minutes, then turn into a baking dish; sprinkle over it 2 tablespoonfuls of grated Parmesan, same of fresh bread crumbs; put here and there a bit of butter, in all 2 tablespoonfuls, and brown 10 minutes in a quick oven. *E. C. Rosa.*

Potato Puffs a la Holland.

1 cup of mashed potato, $\frac{1}{2}$ cup of milk,
1 egg, 1 tablespoonful of flour,
1 small spoonful of melted butter, a little salt.

Beat well and fry in deep hot fat the same as fritters.

Mrs. William Gordon.

Potato Mould with Cheese Sauce.

On a fire-proof plate make a smooth mound of mashed potato, beaten rather soft with butter and hot milk. Scoop out a deep hole in the middle, glaze the inside of the hole and the outside of the mould with white of egg, and set in the oven. Mix 4 tablespoonfuls of grated cheese with 6 of melted butter (for a large mound), pour this slowly, stirring all the time, on two beaten yolks, and add a pinch of salt and pepper. Now take the mound from the oven and fill the hollow with the cheese mixture; let it run over the top, sprinkle fine crumbs over, brown, and serve hot.

Mrs. White.

Wm. T. Reynolds & Co.'s "Perfect" Canned Vegetables are Better
AND CHEAPER THAN THE FRESH ONES.

The Matteawan Coal Yard,

TIORONDA AVE., MATTEAWAN.

COAL, ALL SIZES AND KINDS AT
LOW MARKET RATE FOR CASH.

Baled Hay, Straw, and Bran.

James T. Brett.

1800

Riverside Soap,

1900

for household use.

The development of a century in business.

Manufactured by Belknap & McCann,

NEWBURGH, N. Y.

Established 1800.

W. F. WAKEMAN, DRUGGIST,

—DEALER IN—

Drugs, Medicines, Etc.

FISHKILL VILLAGE, N. Y.

LANDSCAPE PHOTOGRAPHY.

W. G. Neubauer, Ph.G.,

CARTHAGE LANDING, N. Y.,

—DEALER IN—

DRUGS AND CHEMICALS,

Sponges, Syringes, Soaps, Perfumery,
Combs and Brushes, Fancy and Toilet Articles.

Physicians' Prescriptions Carefully Compounded

AT ALL HOURS.

NEUBAUER'S INDIGESTION POWDER,

Sent by mail for 35c. in P. O. Stamps.

Scalloped Potatoes.

Pare and slice very thin, stand in water with a little salt, drain and put in a dish with bits of butter, salt, and pepper, and then cover them with milk and bake 1 hour under cover, then brown for 15 minutes.

Mrs. Beneway.

Boston Baked Beans.

One pint dried beans soaked over night. In the morning place over fire and let just boil. Drain water off and bring to a boil again. Then place in bean pot, add 1 tablespoonful of molasses, 1 teaspoonful of dry mustard and a dash of pepper; also $\frac{1}{2}$ pound of salt pork very fat. Cover closely and put in a *slow* oven. Let it cook slowly all day, adding water if needed, but do not stir. When done they should be a rich brown color.

Mrs. William E. Knight.

Boston Baked Beans.

Boil 1 quart of pea beans till skins break when breathed upon; put in pot. In a cup mix $\frac{1}{2}$ teaspoonful of mustard, 1 teaspoonful of salt, about 2 tablespoonfuls of molasses, a little hot water. Put pork in pot, pour the mixture over all, fill the pot with boiling water, and bake. Keep the pot filled with boiling water until the last hour.

Contributed.

Green Corn.

An excellent way to cook green corn. Take off the outside (the same as for boiling), but put in steamer and steam for 20 minutes.

Mrs. George H. Van de Water.

Baked Green Corn.

Grate 12 ears of sweet corn; mix with 1 cup of sweet milk and 1 tablespoonful of butter; season with salt and pepper. Bake in a pudding dish nearly 1 hour.

Mrs. L. W. Stotesbury.

Cooked Cucumbers.

Pare, clean, and slice lengthwise two large green cucumbers. Cook in boiling water until tender. Serve with drawn butter or white sauce. The cooked cucumbers may remain in the sauce for a few minutes on the stove before serving.

Miss Kittredge.

Baked Stuffed Cucumbers.

Take cucumbers six or eight inches long, cut lengthwise and scoop out the inside; put the seeds and pulp into the chopping bowl and add salt and pepper, tomatoes and bread crumbs; chop fine and mix well; fill each half shell; put plenty of butter in the stuffing and on top. Bake in a hot oven for an hour.

Lulu M. Taylor.

Cook Everything on a Gas Range. — See the Gas Company NOW.

CHARTERED 1866.

OLD RELIABLE.

Mechanics Savings Bank,

FISHKILL-ON-HUDSON, N. Y.

Assets \$1,971,984.00. Surplus \$203,999.00.

Bank open every day in the year, except Sundays and Legal Holidays, from 9:00 o'clock a. m. to 3:00 o'clock p. m., for general transaction of business. Also every Monday evening from 7:00 to 8:00 o'clock.

Officers:

JOHN T. SMITH, President ; JOHN W. SPAIGHT, WM. BROWN, Vice-Pres'ts ;
CHARLES E. MARTIN, Secretary ; JOHN PLACE, Treasurer.



A Quick Bath.

You won't have to wait an exasperatingly long time for one of our tubs to fill with water. We make connections that are free and allow the fullest play of water.

John Redman,
**PRACTICAL
PLUMBER,
GAS,
STEAM,
AND HOT WATER
FITTER.**

North Avenue,
FISHKILL LANDING.

Fried Tomatoes.

Put about $\frac{1}{2}$ cup of cream in a frying pan with a little salt and *red* pepper. Cut the tomatoes (good sound ones and not too large) in half crosswise, and when the cream is hot place them cut side down in the pan, and fry until tender. Turn them over for a few minutes when nearly done. Serve very hot. It is well to add a sprinkle of salt and pepper to the tomatoes while cooking. Where cream is not available, use milk and a small piece of butter.

Emily De W. Seaman.

Spanish Peas.

Cut $\frac{1}{2}$ pound of bacon into squares and fry a delicate brown. Take out the bacon; peel 4 large tomatoes, remove seeds, chop fine and put this in the pan with the fat from the bacon, add 1 quart of peas; cover the pan and let them cook slowly until tender. Meanwhile rub 2 spoonfuls of melted butter with a tablespoonful of flour, and moisten with 2 tablespoonfuls of cream. Season the peas with pepper and a teaspoonful of onion juice. When the peas are tender add the flour mixture and bacon. Let them boil once after all are added. Place in center of hot platter and put around them a border of mashed potatoes or boiled rice. *Mrs. R. S. Tompkins.*

A Good Breakfast Dish.

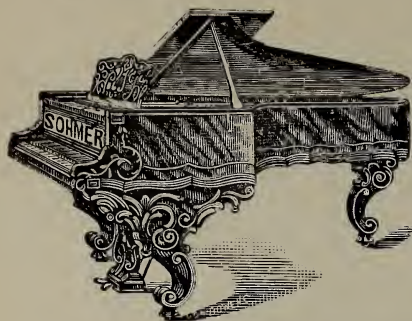
To 1 pint of cold mashed potatoes add 1 tablespoonful of melted butter, 1 egg well beaten, 1 teaspoonful minced parsley; mould in cakes, then dip in egg well beaten, then in cracker crumbs, and fry in hot butter or lard. Have as many poached eggs as there are cakes. Lay an egg on each cake and garnish with parsley. Serve warm. *Miss Sarah Adriance.*

TO CLARIFY SUET.—Put the suet in a pan with a teacupful of water to each pound of suet. The water evaporating through the fat will carry off all impurities which do not settle to the bottom. When the water is all gone pour the clear fat into a dish, when cool wrap in paper and keep in a cool place. When frying batter cakes use to grease the griddle a bit of beef suet or fat salt pork tied into two or three thicknesses of clean cotton cloth.

A GOOD CURE FOR COLDS.—Boil two ounces of flaxseed in one quart of water; strain and add two ounces of rock candy, one-half pint of honey, the juice of three lemons; mix, and let all boil well; let cool, and bottle. Dose—One cupful on going to bed, one-half cupful before meals. The hotter you drink it the better.

Try for dinner to-day a can of Reynolds' "Perfect" Corn.

It is TENDER, SWEET and CREAMY.



Visit us for the best makes of

PIANOS,
and everything in music.

WE SELL THE
Edison Phonograph & Supplies.

EASMAN & CO.

30 Water St. NEWBURGH.

Webb & Brinckerhoff,
Insurance, Real Estate.



Bank Square, Fishkill-on-Hudson, N. Y.

JOHN G. TURNBULL'S
HOLLAND
JAVA AND MOCHA

IS PACKED IN ONE POUND TINS.

ALWAYS FRESH ROASTED AND ABSOLUTELY PURE.

SOLD BY ALL FIRST CLASS GROCERS.

BARNES & MONELL,
42 South Water St., Newburgh, N. Y.

WHOLESALE DEALERS IN

Fancy Dairy and Creamery Butter,
Fancy Full Cream Cheese,
Strictly Fresh Eggs.

Housewives make no mistake by asking their Grocer for
"B. & M." "Green Valley Brand" PURE LARD.

ENTREES.

"Isn't this a pretty dish to set before the king?"

OLD NURSERY RHYME.

Corn Oysters.

12 ears of green corn,
pepper and salt,

5 eggs,
a cup of flour.

Grate the corn, scrape the ear; season well with salt and pepper, then add 1 cup of sifted flour, making a thin batter; stir in the eggs well beaten. Fry in lard as you fry doughnuts and they will puff up like oysters.

Contributed.

Corn Oysters.

Take a pint of good canned corn, strain off the liquid and rinse once in cold water; to this add 1 well beaten egg, a scant teacupful of flour, $\frac{1}{2}$ a gill of cream, and a teaspoonful of salt. Mix all well together. Drop into boiling fat in quantities about the size of an oyster. *Carolyn A. Corwin.*

Corn Oysters.

Split the grains and scrape from the ear; to 1 pint of corn add 2 eggs, a tablespoonful of sweet cream, 2 of flour, pepper and salt to taste. Fry in hot lard. *Mrs. David Davis.*

Corn Oysters.

Grate the corn from 6 large ears; into this a small teaspoonful of salt, yolks of 3 eggs, tablespoonful of flour, and lastly the well beaten whites. Fry the same as doughnuts in lard. *Sarah A. B. Aldridge.*

Macaroni with Cheese.

Throw into boiling water some macaroni, with salt according to quantity used; let it boil $\frac{1}{2}$ of an hour, when it will be a little more than half cooked; drain off the water, place the macaroni in a sauce pan with milk to cover, boil till done. Butter a pudding dish, sprinkle the bottom with plenty of grated cheese, put in the macaroni, a little pepper, plenty of butter, sprinkle on more cheese, then macaroni, then cheese; cover that with bread crumbs; set in a quick oven to brown. Serve hot.

Mary L. Rogers.

"Perfect" Champion Peas are equal to those from your own garden.

R. T. VANTINE,

MAIN STREET, FISHKILL LANDING,

—DEALER IN—

CAMERAS AND CAMERA SUPPLIES,

GENTLEMEN'S FURNISHING GOODS,

Stationery, Blank Books, Periodicals.

YOUNG, SPARROW & CO.,

High Grade Custom and Ready-made
Clothing at Popular Prices.

Gentlemen's Furnishings, Trunks, Valises, Oil Clothing,
Horse Blankets.

FISHKILL LANDING.

W. A. JONES,

Insurance and Mortgages.

Fishkill-on-Hudson, N. Y.

B. F. GREENE,

DRUGGIST AND APOTHECARY,

526 MAIN STREET,

MATTEAWAN.

BENJAMIN DEYO,

—DEALER IN—

Fine Groceries, Meats, Etc.

Underhill Building, Ferry Street, Fishkill Landing.

Cheese Balls.

To 1 cup of grated cheese add $\frac{1}{2}$ cup of grated bread crumbs, 5 drops of Worcestershire sauce, 1 egg well beaten. Mix well together and mould into small balls. Place the balls in a wire basket and just before time to serve plunge the basket into boiling lard, cooking until a delicate brown.

Miss L. M. Taylor.

Cheese Souffle.

| | |
|--|-----------------------------|
| a cup of bread crumbs, dry and fine, | 2 scant cups of fresh milk, |
| $\frac{1}{2}$ pound of good rich cheese, | 3 eggs, whipped light, |
| 1 tablespoonful of melted butter, | salt and pepper, |
| a pinch of soda dissolved in hot water. | |

Soak the crumbs in the milk, beat in the eggs and the seasoning, lastly the cheese shaved fine. Put into the dish (or little fancy dishes), strew dry crumbs over the top, and bake in a quick oven a delicate brown. Serve at once.

Miss Hattie Rumsey.

Cheese Fondu.

| | |
|---------------|------------------------------------|
| 1 pint milk, | 1 pint stale bread crumbs, |
| 2 eggs, | $1\frac{1}{2}$ cups grated cheese, |
| cooking soda. | |

Beat the eggs; mix with them the crumbs and grated cheese, and add the milk in which the soda has been dissolved. Put in a well buttered dish and bake in a moderate oven about $\frac{1}{2}$ hour. Test as for baked custard by putting in a knife blade, which will be dry if the dish is done.

Emily W. Stanley.

Rarebit.

Put in a saucepan 2 tablespoonfuls of butter, $\frac{1}{4}$ pound of grated cheese, a saltspoonful each of salt and dry mustard, $\frac{1}{4}$ of a saltspoonful of pepper, a speck of cayenne, and the yolk of a raw egg beaten with $\frac{1}{2}$ cupful of sweet milk. Stir these ingredients over the fire until they are melted, and then pour them on toast and serve at once.

Emma Mase Bontecou.

Rarebit.

| | |
|---|-----------------------------|
| $\frac{1}{2}$ pound grated or chipped cheese, | $\frac{1}{2}$ cup of cream, |
| heaping tablespoonful of butter, | yolks of 2 eggs, |
| $\frac{1}{2}$ teaspoonful of salt, | a little cayenne, |
| a dash of mustard. | |

Put butter in pan, when melted add cheese, stir until nearly melted and then begin adding cream slowly, then yolks of eggs and the seasoning last. Serve on toast or crackers.

Miss Bertha D. Spaight.

Cook Everything on a Gas Range.—See the Gas Company NOW.

“Sorosis Shoes,” and “Queen Quality Shoes,”
For Ladies;
and “Ralston Health Shoes,”
For Men,
ARE OUR GREAT SPECIALTIES.

F. W. Parsons, 95 Water St., Newburgh.

F. R. BENJAMIN,

FISHKILL VILLAGE.

DEALER IN GROCERIES,
DRY GOODS, AND PAINTS.

EDWARD D. DEPEW & CO.,
IMPORTERS AND
WHOLESALE GROCERS.

Teas and Coffees Specialties.

14 and 16 Harrison St., NEW YORK.

G. W. DOTZERT,

—DEALER IN—

Wall * Paper, * Paints, * Oils,
Glass, Varnish, Brushes, Bronze, Enamel, Etc.

Agent for Chilton Paints.

Estimates cheerfully given on Painting, Paper Hanging, Decorating,
IN ALL ITS BRANCHES.

Cor. Main and Cedar Sts., FISHKILL-ON-HUDSON, N. Y.

Custard Souffle.

2 tablespoonfuls of butter, 2 tablespoonfuls of flour,
2 tablespoonfuls of sugar, 1 cupful of milk,
4 eggs.

Let the milk come to a boil ; beat the flour and butter together, add to them the boiling milk gradually and cook 8 minutes ; stir often. Beat the sugar and yolks of the eggs together, add to the cooked mixture and let it cool. When cool beat the whites of the eggs to a stiff froth and add it to the mixture. Bake in a buttered pudding dish for 20 minutes. Serve immediately with sauce.

Mrs. J. S. Luyster.

Baked Biscuit and Cheese.

Soak 5 large broken biscuit in 1 cupful of milk a few minutes, then add 1 cupful of grated cheese, 1 tablespoonful of melted butter, salt and pepper to taste. Mix well, put in buttered baking dish and bake slowly $\frac{3}{4}$ of an hour.

Contributed.

English Monkey for Chafing Dish.

1 cupful of stale bread crumbs, 1 cupful of milk,
1 tablespoonful of butter, $\frac{1}{2}$ cupful of soft mild cheese,
1 egg, 1 teaspoonful of salt,
a dash of pepper.

Soak the bread crumbs in milk for 15 minutes ; place the butter in dish and allow it to melt ; chop the cheese and add to melted butter, and melt slowly, then add soaked bread crumbs, beaten egg and seasoning. Serve on, toasted crackers or rounds of bread.

Mrs. W. A. Jones.

Apple Fritters.

Make a batter with 1 cupful of sweet milk,
1 teaspoonful of sugar,
2 eggs, whites and yolks beaten separately,
2 cupfuls of flour,
1 teaspoonful of baking powder mixed with flour.

Chop some good tart apples, mix them in the batter, and fry in hot lard. Serve with maple syrup.

Baked Spaghetti with Dressing.

One pint of spaghetti broken in small pieces, boiled in salted water until tender ; drain off the water and place in an earthen pudding dish, in alternate layers with cheese and small bits of butter. Cover the whole with milk and bake slowly about 30 minutes.

Mrs. L. W. Stotesbury.

Christian's Flour is made from Hard Spring Wheat grown on virgin soil.

CHAS. TAYLOR,

—DEALER IN—

STOVES, RANGES, HEATERS,
HOUSE FURNISHING GOODS.

✻PLUMBING AND HEATING OF ALL KINDS✻

MATTEAWAN, N. Y.

FRANK G. RIKERT,

Attorney at law.

✻Real Estate.✻ ✻Fire Insurance.✻ ✻Loans on Real Estate.✻
Village and Country property for sale and to let.

ODD FELLOWS' BUILDING,

MATTEAWAN, N. Y.

ORMSBEE BROS.,

—DEALERS IN—

FINE GROCERIES,
TEAS, COFFEES AND SPICES.

MATTEAWAN, N. Y.

Peattie Brothers,

LIVERY, SALE, & EXCHANGE STABLES.

*Carriage and Sleigh Manufactory,
and Carriage and Harness Repository.*

ALL KINDS OF

New and Second-hand Carriages and Sleighs constantly on hand.

FISHKILL-ON-HUDSON, N. Y.

ESTABLISHED 1860.

W. H. JACKSON,

MANUFACTURER OF AND DEALER IN

Carriages, Sleighs, Harness, and
HARD WOOD LUMBER.

MATTEAWAN, DUTCHESS COUNTY, N. Y.

Electric cars from Fishkill Landing.

Mock Terrapin.

Mix 1 tablespoonful of butter and 1 of flour over the fire, and add gradually, 1 pint of good, seasoned stock. Boil 1 minute, then move to the side of the range. Add 1 pound cold chicken cut into inch cubes, $\frac{1}{2}$ teaspoonful of salt, and a dash of pepper. Add $\frac{1}{2}$ cupful of sherry wine, and simmer $\frac{1}{2}$ an hour. Send to table with 2 or 3 hard-boiled eggs, sliced, on top. Serve with sliced lemon, or pickles.

Mrs. White.

Meat Croquettes.

1 bowl of cold roast beef, chopped fine, 2 onions, and 3 potatoes, made in small balls, then fried in lard.

R. Phillips.

Chicken Croquettes.

Chop meat very fine, either chicken or a mixture of chicken and veal, and to every pint of meat add $\frac{1}{2}$ pint of milk or cream, 2 large tablespoonfuls of flour, 1 large tablespoonful of butter, 1 large tablespoonful of parsley, 1 teaspoonful of onion juice, 1 teaspoonful of salt, $\frac{1}{4}$ teaspoonful of nutmeg grated, salt, cayenne and pepper to taste; then mould in oblong form and fry in swimming hot lard.

A. G. Hupfel.

Chicken Croquettes.

| | |
|---|--|
| $\frac{1}{2}$ pound of chicken, | $\frac{1}{2}$ teaspoonful of salt, |
| $\frac{1}{2}$ teaspoonful of celery salt, | $\frac{1}{4}$ teaspoonful of white pepper, |
| $\frac{1}{2}$ teaspoonful of parsley. | 1 teaspoonful of lemon juice, |
| 1 pint of thick cream, or milk sauce made by melting 1 tablespoonful of butter, to which is added 1 tablespoonful of flour and a cup of hot milk. | |

Chop the chicken very fine, add the seasoning and sauce; separate this mixture into as many parts as will make croquettes about 2 inches long, and set away to cool until hard enough to handle; shape and roll first in cracker crumbs and then egg; fry in hot fat until brown.

Emma Mase Bontecou.

Veal Croquettes.

To 1 pint of milk which comes to a boil add 2 tablespoonfuls of flour dissolved in a little cold milk, 2 tablespoonfuls of butter, 1 egg, 1 teaspoonful of mace, $\frac{1}{2}$ onion, grated, pepper and salt to taste, 2 pounds of veal which has been boiled and chopped very fine; let all cook 5 minutes; when cold form into croquettes, roll in egg and bread crumbs, and fry in deep fat.

Miss Emma F. Brinckerhoff.

Cook Everything on a Gas Range.—See the Gas Company NOW.

Edw. Rogers,

—DEALER IN—

**Choice Groceries & Provisions,
Fine Teas and Coffees.**

ROGERS BLOCK, 352 MAIN STREET, MATTEAWAN.

C. F. Aldridge.

Aldridge Brothers,

L. B. Aldridge.

Successors to L. B. Aldridge,

**Wholesale and Retail dealers in Lumber,
Hardware, Sash, Doors and Blinds, Building Paper, etc.
Office and Yard, Elm Street, Fishkill-on-Hudson.**

**Also Yard at STORMVILLE, N. Y.
Lumber of all kinds, Coal, Feed, and Hardware.**

GOOD THINGS TO EAT.

You can always find a long, tempting list to select from in Bread Stuffs and Pastries at our bakery. *Do you use Stearns' Bread?* If not, ask your grocer for it. A trial will convince you it is just the right thing. *Our Cakes, too, are up to the Bread's high standard.*

H. F. Stearns, next to Beacon Engine House, Matteawan.

Suppose IN TRYING ALL THESE NEW FANGLED DISHES THAT YOUR HOUSE GOT ON FIRE,

WOULDN'T YOU WISH YOU HAD YOUR

FIRE INSURANCE

PLACED WITH ME?

And if you had the faintest idea of how much more fair and square the

Massachusetts Mutual Life Insurance

policies are than all others,
you would not wait to try many of these recipes before seeking
information from me. No reflection on the cooks, however.

REAL ESTATE LOANS.

ROBERT W. DOUGHTY, 201 Main Street, Fishkill Landing.
Evenings at Residence, Matteawan.

Rice Croquettes.

1 pint of cold boiled rice ; heat, and moisten with a little white sauce, beaten yolk of 1 egg, 2 tablespoonfuls of cheese, salt and pepper ; make in egg shape, roll in yolk of beaten egg and then in cracker crumbs, and fry in hot lard.

Mrs. S. A. Coldwell.

Celery Croquettes.

Mince the white part of celery and mix well with an equal quantity of bread crumbs. To a quart of mixture add the yolks of 2 eggs, a heaping saltspoonful of salt, and a pinch of pepper ; moisten with milk if necessary ; shape in cones, dip in egg and crumbs.

E. C. Rosa.

Creamed Eggs.

Cut 6 or more hard boiled eggs lengthwise ; let 2 cups of milk, a tablespoonful of butter, and a little salt, come to a boil, thicken with 1 heaping tablespoonful of flour dissolved in a little milk ; when done pour over eggs.

Mrs. Abram Brett.

Egg Goldenrod.

Boil 6 eggs 20 minutes, place in cold water ; place 1 pint of milk, 1 tablespoonful of cornstarch, over fire ; chop whites of eggs fine and stir in milk ; salt ; toast 6 slices of bread, spread with butter, dip whites over each slice, grate the yolks over, place a ribbon of fried bacon on top of each slice. It looks very pretty and tastes fine.

Contributed.

Egg Vermicelli.

3 hard cooked eggs, white sauce, toast. Cook eggs hard and separate whites from yolks, keeping yolks warm until wanted ; chop whites into fine pieces. To make white sauce put 2 tablespoonfuls of butter into a double boiler and allow it to melt ; mix in 2 tablespoonfuls of flour, then add slowly a cup of milk, stirring constantly to avoid lumping. After the sauce has thickened, stir in the whites and pour over thin slices of toast, arranged on a warm platter ; now take the yolks and squeeze through a potato ricer over top of dish ; garnish with parsley.

Charlotte Jones.

Puff Omelet.

Beat thoroughly the yolks of 6 eggs, mix with a small teacupful of milk and a little salt ; beat together a tablespoonful each of butter and flour until smooth ; add the mixture to the eggs and beat all well together ; pour into hot buttered tins and when it begins to thicken add the well beaten whites ; when stiff remove carefully to a dish.

Sarah Aldridge.

Christian's Flour is made from Hard Spring Wheat grown on virgin soil.

R. R. MEAD,
Real Estate and General Auctioneer,

—AND DEALER IN—

HORSES, * WAGONS, * HARNESS, * ETC.

Mead's Auction Rooms and Fishkill Horse Exchange,
333 to 339 Main St., Fishkill Landing, N. Y.

J. VanVoorhis.

M. V. Mackay.

VanVoorhis & Co.,

Wholesale and Retail dealers in

Fruits, Vegetables, etc.

Bank Square, Fishkill-on-Hudson.

Shuval & Embler,

Staple * and * Fancy * Dry * Goods.

66 Water Street, Newburgh.

C. W. Sparks, Jr.,

Hardware and Agricultural Implements,

Stoves, Ranges, and Furnaces,

Steam and Hot Water Heaters.

PLUMBING AND JOBBING PROMPTLY ATTENDED TO.

FISHKILL, N. Y.

DeWitt C. Smith,

Main Street, Fishkill Village, N. Y.,

—DEALER IN—

Drugs, Medicines, Chemicals, Fine Toilet Soaps, Brushes, Combs, etc.

Perfumery and Fancy Toilet Articles in great variety.

Physicians' Prescriptions accurately compounded.

BREAD, BISCUIT, GEMS AND ROLLS.

It was a common saying among the puritans :
 "Brown bread and the gospel is good fare."

Bread.

| | |
|-------------------------------|--------------------------------------|
| 2 cups of warm milk or water, | 3 teaspoonfuls salt, |
| $\frac{1}{2}$ yeast cake, | $1\frac{1}{2}$ tablespoonfuls sugar, |
| 1 tablespoonful butter, | flour. |

Put the water or milk, sugar and butter in a bowl, add the yeast dissolved in a little warm water, and then the flour gradually. Mix with a knife or spoon. When stiff enough to handle turn it out on a floured board and knead till soft and elastic. Put it back in the bowl, cover tightly, and let it rise in a warm place until double its bulk ; then divide into loaves or shape into biscuits. Allow these to rise again in the pan in which they are to be baked, till double in bulk. Bake loaves about 1 hour in a hot oven ; biscuits from 10 to 20 minutes, in a hotter oven than is required for bread. Sufficient for two loaves.

Carrie Jones.

Gluten Bread for General Use.

Dissolve 1 cake of Fleischmann & Co.'s compressed yeast in a small cupful of lukewarm (not hot) water. Pour $\frac{1}{2}$ pint of lukewarm milk into 1 pint of lukewarm water, and to this mixture add 1 tablespoonful of shortening —butter or lard. Into this pour the water containing the yeast, and add sufficient gluten flour to make a stiff batter. Set to rise, and, when light, add 1 or 2 tablespoonfuls of sugar, according to taste, 1 teaspoonful of salt and enough gluten flour to make dough as soft as can be handled. Knead well, make into two loaves, put into pans, and set them to rise. When well risen, bake in a moderately hot oven for about 40 minutes.

Steamed Graham Bread.

| | |
|------------------------------------|------------------------------------|
| $\frac{1}{4}$ a cup of molasses, | $\frac{1}{2}$ a cup of sweet milk, |
| 1 cup of sour milk, | 2 cups of graham flour, |
| 1 cup of wheat flour, | 1 teaspoonful of soda, |
| $\frac{1}{2}$ teaspoonful of salt. | |

Steam until light, then put in the oven for a few minutes.

Mrs. Leander Alsdorf.

Boston Brown Bread.

| | |
|------------------------|--------------------------|
| 1 bowl of indian meal, | 1 bowl of rye meal, |
| 1 bowl of sour milk, | 1 large cup of molasses, |
| 1 teaspoonful of soda, | 1 tablespoonful of salt. |

Steam four hours.

Mrs. Morton.

CHRISTIAN'S SUPERLATIVE FLOUR will make more loaves, and better bread, than any other flour on the market.

In order to have **Perfect Results**

with the valuable recipes contained in this book, it is necessary to have

PURE INGREDIENTS:

**Absolutely Pure Spices, Finest Fruit Extracts,
Gelatinés, Chocolates and Cocoas; and the
Famous Worcester Salt.**

YOU CAN FIND THEM AT

S. H. Parsons' Grocery,
MAIN STREET, MATTEAWAN.

James Forrestal,
Carpenter, Builder, Contractor.

All work done in a substantial and first-class manner.

Shop and Residence, Fishkill Ave., Matteawan.

Roses, Carnations, Smilax,

—AT THE—

Spy Hill Conservatories.

ALL FLOWERS IN THEIR SEASON.

Hyacinths, Palms and Ferns, Callas.

Decorations done in style. Bouquets—any size.

Cor. Ferry and Division Sts. *Telephone.* FISHKILL-ON-HUDSON.

Brown Bread.

2 cups of indian meal, bolted, 1 cup of rye meal, sifted,
 1 pint of sweet milk, $\frac{1}{2}$ cup of molasses,
 $\frac{1}{2}$ teaspoonful soda in molasses, a little salt.

Steam four hours or more.

Contributed.

Brown Bread.

2 cups of sour milk, 1 cup of molasses,
 add 1 teaspoonful of soda dissolved in hot water,
 salt, 1 cup of corn meal,
 1 cup of graham flour, 1 cup of rye flour.

Add enough more graham and rye flour to make a thick batter, like a stiff cake dough. Steam four hours. Brown in the oven.

Miss Cotheal.

Graham Bread.

1 pint graham flour, 1 pint wheat flour,
 1 pint warm water, 1 teaspoonful salt,
 $\frac{1}{4}$ cup molasses, $\frac{1}{4}$ yeast cake.

Mix dry ingredients ; dissolve yeast in the warm water ; put the molasses in the warm water and mix with dry ingredients ; beat 20 minutes. Set to rise until double its bulk ; beat again 5 minutes, and put in pans. Let it rise again until doubled. Bake in moderate oven from 1 hour to $1\frac{1}{2}$ hours.

Carrie Jones.

Curled Biscuit.

1 tablespoonful of lard, 1 tablespoonful of butter, 1 quart of sifted flour, a little more than a tablespoonful of Royal baking powder ; mix with milk and water until thick enough to roll without sticking to the board ; roll out about half an inch thick and then cover with a thin coating of melted butter, and then sprinkle over with granulated sugar ; roll the paste up like a jelly cake roll, and cut down with a knife in slices about half an inch thick ; bake about 15 minutes. Serve at once and very hot.

Mrs. Draper.

Graham Biscuit.

3 cups of graham flour, 1 cup of wheat flour,
 $\frac{1}{2}$ cup of sugar, 2 eggs,
 2 tablespoonfuls of butter, a pinch of salt,
 2 large teaspoonfuls of baking powder,
 enough sweet milk to make a soft dough.

Contributed.

Cook Everything on a Gas Range. — See the Gas Company NOW.

WHEN IN NEED
GO TO _____

BYRNES,
FOR MEATS, FRUITS AND VEGETABLES.
CHEAPEST STORE IN TOWN.

Remember the Number, **284** Main St., Fishkill Landing.

CLEAN, HONEST, RELIABLE GOODS

ARE WHAT THE PEOPLE WANT,
AND WHAT THEY FIND AT

E. & H. Mullen's.

Dry Goods and Notions. Ladies' and Gentlemen's Furnishings.

Our prices are always the lowest for articles of this class.

478 Main Street, Matteawan.

Opposite Howland Library.

Incontestible Life Insurance.

There is but ONE COMPANY that issues this form of policy.

ARE YOU INTERESTED ?

If not, think it over and you will be.

I. B. Cammack, District Agent, New York Life Insurance Company,

FISHKILL-ON-HUDSON, N. Y.

THE FIRM THAT GIVES

JUST MORE PRICE VALUES

THAN ELSEWHERE.

Bargains in Clothing, Men's Fixings, Hats and Shoes.

Do you want to see what cash and correct buying will do for you ?

Then call and see our stock before buying elsewhere.

J. & M. PEAVY, Main Street, MATTEAWAN.

C. H. HOYSRADT,

Practical Undertaker & Embalmer,

Ormsbee Building, Main Street, Matteawan.

Night Bell at office door. Residence in same building.

Calls day or night personally attended to.

Biscuit.

4 even cups of flour, sifted three times, with 2 even teaspoonfuls of cream tartar, 1 even teaspoonful of soda, $\frac{1}{2}$ teaspoonful of salt; then work in very lightly, butter the size of an egg, and 2 teacups of fresh milk. *L. E. B.*

Biscuit.

| | |
|------------------------------------|--|
| 1 cup of flour, | 1 teaspoonful of baking powder, |
| $\frac{1}{4}$ teaspoonful of salt, | $\frac{1}{2}$ tablespoonful of butter, |
| | $\frac{1}{2}$ cup of milk. |

Sift dry ingredients together, rub in the butter, stir in the milk; mix as soft as can be handled and rolled out on a board, half an inch thick. Bake in a Gas Oven 15 minutes. *Mrs. Parsons.*

Raised Biscuit.

Mix at night $1\frac{1}{2}$ pounds of flour with 1 quart of water, and $\frac{1}{2}$ yeast cake; in the morning add 2 pounds of flour, $\frac{1}{2}$ pound of lard, $\frac{1}{2}$ teaspoonful of saleratus, and some salt; mix well together, let it stand in a warm place till light; cut out, and let them rise in the pans till light enough to bake.

Mrs. David Davis.

Dinner Rolls.

3 cups of sweet milk, 1 yeast cake, flour to make a batter, not too thick. Set this as a sponge at noon. In the evening add 1 cup of sugar, $\frac{1}{2}$ cup of melted butter, $\frac{1}{2}$ nutmeg (grated), 1 saltspoonful of salt, flour to roll out like biscuit; knead well. Set till morning and then roll out till about $\frac{1}{4}$ inch thick and cut into strips about $1\frac{1}{2}$ inches wide, and as long as you wish the rolls to be, (five inches is a pretty length, but make longer or shorter as you choose). Place these rolls in pans so that they will not touch each other, and let them rise till quite light. Bake in a rather hot oven—not too brown.

Mrs. Ella Brundage.

Dinner Rolls.

| | |
|----------------------------|----------------------------------|
| 1 quart of flour, | 1 teaspoonful of sugar, |
| 1 teaspoonful of salt, | 2 teaspoonfuls of baking powder, |
| 1 tablespoonful of butter, | $\frac{3}{4}$ of a pint of milk. |

Sift together flour, sugar, salt, and powder, rub in the butter and add the milk, mixing into a rather stiff dough. Flour the board and turn out the dough, giving it one or two quick, vigorous kneadings to complete its smoothness. Roll out $\frac{1}{4}$ of an inch thick; cut into strips about $1\frac{1}{2}$ inches wide, and as long as you care to have the rolls; roll the strips the long way into a snug roll, and place in pan so that they will not touch each other. Bake in a rather hot oven from 8 to 10 minutes. Do not bake too dark a brown. When you remove from oven cover closely for a while, till ready to serve.

Mrs. Ella Brundage.

CHRISTIAN'S SUPERLATIVE FLOUR will make more loaves, and better bread, than any other flour on the market.

DRY GOODS:

THE BEST PLACE TO BUY THEM

—IS AT—

S. G. & J. T. SMITH'S.

LARGE 3 STORES.

ALL DEPARTMENTS FULLY STOCKED WITH SEASONABLE
GOODS. AN ELEGANT LINE OF JACKETS, CAPES, TAILOR-
MADE SUITS, SEPARATE SKIRTS AND SHIRT WAISTS.

FISHKILL-ON-HUDSON,
MATTEAWAN, AND
WAPPINGERS FALLS.

J. M. NEAL & CO.,

DEALERS IN

FRESH AND SALT FISH

Oysters, Clams, etc.

River Fish a Specialty.

Main Street, Fishkill Landing.

WHEN YOU WANT

ICE CREAM or CONFECTIONERY

For Weddings,

Parties,

Picnics,

or any other social gathering,

—CALL ON—

M. A. MOSS,

Matteawan, and learn his prices.

"HOLLAND STABLES,"

Fishkill Landing.

I am still doing business at the same
old stand. All calls promptly at-
tended to, day or night. When in
need of any thing in my line call
and see me, and I will please you.

A. M. Anderson.

S. H. Parsons,

Crockery, Glassware,

Etc., Etc.

MAIN STREET,

MATTEAWAN.

Muffins.

2 eggs, butter $\frac{1}{2}$ the size of an egg, 1 cup of milk, 2 cups of flour, $\frac{1}{2}$ cup of sugar, 2 heaping teaspoonfuls of baking powder; beat thoroughly.

Mrs. P. H. Vosburgh.

Muffins.

$\frac{1}{2}$ cup of sugar, 1 egg, piece of butter the size of an egg, 1 cup of milk, 1 teaspoonful of cream tartar, 1 teaspoonful of soda dissolved in a teaspoonful of hot water, flour to make as thick as cup cake. (Can use baking powder).

Miss E. Barnard.

Breakfast Muffins.

1 pint of flour, 2 teaspoonfuls of baking powder, 1 tablespoonful of sugar, $\frac{1}{2}$ teaspoonful of salt, 1 egg, enough sweet milk to make a batter like sponge cake, 1 tablespoonful of melted butter. Add the butter last. Bake in muffin rings. This will make 12 muffins. The egg should be well beaten. Bake 20 minutes in a quick oven.

Miss Adriance.

Saratoga Graham Muffins.

| | |
|-------------------------------|--------------------------------|
| 3 cups of sour milk, | $\frac{1}{2}$ cup of molasses, |
| 3 small teaspoonfuls of soda, | a little salt. |

Put the molasses in the sour milk, and add the soda and salt; mix in 1 quart of graham flour, and bake in muffin rings.

Mrs. William Brown.

Rusks.

| | |
|------------------------------------|---------------------------------------|
| $\frac{3}{4}$ of a pound of flour, | 3 ounces of butter, |
| 2 or 3 eggs, | 1 tablespoonful of sifted sugar, |
| 2 teaspoonfuls of baking powder, | a little milk, to form a stiff paste. |

Roll out $\frac{1}{4}$ inch thick, cut into round cakes, bake, split and return to oven to brown the split side.

Mrs. Hobson.

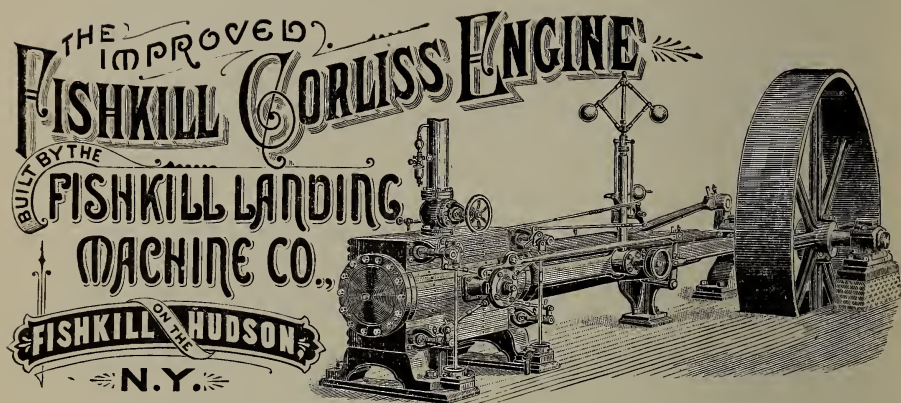
French Rolls.

| | |
|----------------------------|-----------------------------|
| 1 pint of milk, | 1 teaspoonful of salt, |
| 1 tablespoonful of butter, | $\frac{1}{2}$ a yeast cake, |
| 1 tablespoonful of sugar, | flour to thicken. |

Place the butter and sugar in the milk and warm until the butter is melted. Add the salt, and when lukewarm add the yeast. Dissolve thoroughly, then stir in enough flour to make a dough. Knead well—10 minutes is none too long. Set in a warm place to rise—3 or 4 hours will be required. Again knead down and form into small rolls, laying them into oiled pans. Let rise 1 hour, then bake.

Grace M. Dayton.

Cook Everything on a Gas Range. — See the Gas Company NOW.



Long Distance Telephone call, 52-5.

A. V. ROCKWELL,
SILK THROWSTER,
MATTEAWAN, N. Y.

ALL SIZES TRAM. ALL SIZES ORGANZINE.
CREPE de CHINE TWIST.
ALSO, ALL TWIST SPECIALTIES.

CORRESPONDENCE SOLICITED.

Coffee Bread or Breakfast Gems.

1 quart of flour, 3 teaspoonfuls of baking powder,
 2 tablespoonfuls of sugar, $\frac{1}{2}$ teaspoonful of salt,
 1 small tablesp'nful melted butter, 1 egg, 2 cups of milk.

Bake in gem pans in a quick oven. *Mrs. DuMond.*

Gems.

2 eggs, 2 tablespoonfuls of sugar,
 a little salt, 2 cups of milk,
 2 teaspoonfuls baking powder, 2 cups of flour.

Bake in gem pans $\frac{1}{2}$ hour. *Mrs. A. V. Rockwell.*

Wheat Gems.

2 eggs, 2 tablespoonfuls of sugar, 2 tablespoonfuls melted butter, 1 cup of milk, 2 cups of flour, and 2 heaping teaspoonfuls of baking powder. Bake immediately in well greased gem pans, in hot oven.

Mrs. E. L. Jaycox.

Simple Wheat Gems.

2 $\frac{1}{2}$ cups of flour, 4 level teaspoonfuls of baking powder, 1 level teaspoonful of salt, 1 $\frac{3}{4}$ cups of milk. Bake about 15 minutes in gem pans, in moderate oven.

Bertha D. Spaight.

Graham Gems.

1 pint of flour, 1 pint of milk, 1 egg, a very little baking powder, a very hot oven. Bake in gem pans. With fine graham flour use all graham, if not, use part wheat.

Mrs. J. W. Spaight.

Rice Gems.

1 cup of rice flakes, break in fine pieces, $\frac{1}{4}$ tablespoonful salt, 1 $\frac{1}{2}$ cups of milk, 1 tablespoonful of butter, 2 eggs, well beaten, 2 $\frac{1}{2}$ cups of flour, 2 teaspoonfuls of baking powder. Bake about 20 minutes in a moderate oven.

Corn Gems.

2 cups of corn meal, 2 cups of flour,
 2 cups of milk, 2 eggs,
 3 teaspoonfuls baking powder, $\frac{1}{2}$ cup of butter,
 $\frac{1}{2}$ cup of sugar. Bake in gem pans.

Graham Gems.

2 cups of graham flour, 1 of wheat, 1 large tablespoonful of molasses, 3 teaspoonfuls of baking powder, 1 teaspoonful of salt, 1 egg; add milk enough to make a stiff batter. Bake in hot gem pans in a hot oven.

Mrs. P. H. Vosburgh.

Graham Gems.

2 eggs, well beaten, 1 tablespoonful of sugar,
 1 teaspoonful of salt, 2 cupfuls of milk,
 2 cupfuls of graham flour.

Mix in order ; beat hard ; heat gem pans very hot ; pour in the mixture and bake in a pretty hot oven for $\frac{1}{2}$ an hour. Makes 1 dozen.

Mrs. Thomas S. Newlin.

Corn Bread.

1 tablespoonful of butter, 1 tablespoonful of sugar, 1 egg, well creamed,
 $1\frac{1}{2}$ cups of milk, $\frac{1}{4}$ Indian meal, 2 cups unsifted flour, 2 even teaspoonfuls
 of baking powder.

Mrs. J. T. Brett.

Batter Bread.

1 cupful of hot hominy, $2\frac{1}{2}$ tablespoonfuls of butter,
 2 cupfuls of milk, 1 cupful of white meal,
 2 eggs, beaten, 2 teaspoonfuls baking powder,
 $\frac{1}{2}$ teaspoonful of salt.

Put all together, beat well, and bake a nice brown.

Lillian M. Stevenson.

Puffet.

1 pint of milk, 3 tablespoonfuls of sugar,
 4 eggs, 1 tablespoonful of butter,
 3 cupfuls of flour, 3 teaspoonfuls baking powder.

Mrs. H. E. Allison.

Bannock.

1 quart of indian meal and a little salt, scalded with sufficient water to make it soft, but not as soft as batter ; add immediately, stirring quickly, 8 beaten eggs, then 1 quart of cold milk and 1 teacupful of sugar. Bake brown in a large shallow pan.

Mrs. Dearing.

Laplanders.

Beat yolks and whites of 5 eggs separately ; mix them, add 1 pint of *thin* cream, and $\frac{1}{2}$ teaspoonful of salt ; stir all into 1 pint of sifted flour ; beat well. Pour into buttered earthen cups and bake $\frac{3}{4}$ of an hour in a moderate oven.

Mrs. Howell White.

Rye Shells.

$\frac{3}{4}$ of a cupful of rye meal, $\frac{1}{4}$ of a cupful of wheat flour, 1 saltspoonful of salt, 1 tablespoonful of sugar, 1 cupful of milk, 2 eggs, beaten separately. Add the whites *last*. Bake in iron or stone cups 30 to 40 minutes.

Mrs. Howell White.

General Washington Breakfast Cake.

Take 2 pounds of flour, 1 quart of milk, and 1 ounce of butter, and heat together. When it is lukewarm add a pennyworth of yeast, 3 eggs, a teaspoonful of salt. Place it in a pan over night, and bake it in the morning in a quick oven for $\frac{3}{4}$ of an hour.

Mrs. Winthrop Sargent.

Rice Pone.

To 1 pint of milk and 1 pint of cold boiled rice add 2 well beaten eggs, 7 tablespoonfuls of corn meal, 1 tablespoonful of lard, and a little salt. Pour mixture into hot, greased pan, and bake $\frac{1}{2}$ hour.

Sarah Aldridge.

Popovers.

3 eggs, 3 cupfuls of flour,
3 cupfuls of milk, a pinch of salt.

Bake in iron gem pans in a hot oven.

L. K. B.

Popovers.

$\frac{3}{4}$ of a cup of flour, $\frac{1}{4}$ teaspoonful of salt,
1 cup of milk, 1 egg.

Sift the flour and salt, and then mix in by degrees the egg, beaten very light; when free from lumps beat until it bubbles. Pour into well greased gem pans and bake in a hot oven for 20 minutes.

Emma Mase Bontecou.

Nut Sticks.

$1\frac{1}{2}$ cupful of whole wheat flour, $\frac{1}{2}$ cupful of ground nuts, or any other may be used; grind them in a coffee mill; $\frac{1}{2}$ cupful of water. Knead well, roll thin, and cut with a biscuit cutter.

Miss E. Van Rensselaer.

Sweet German Bread.

1 pint of bread sponge, 1 tablespoonful of melted butter, $\frac{1}{2}$ cupful brown sugar, 1 egg. Beat all very thoroughly into the batter, then add sufficient flour *only* to handle. Flatten out with the hand to fit a small dripping pan. Set in a warm place to rise for 2 hours, then brush over the top with sweet cream or the white of an egg. Sprinkle with granulated sugar and cinnamon. Bake in a quick oven for about $\frac{1}{2}$ an hour.

K. R. W. V.

Asparagus Toast.

Cut fine about 12 stalks of cooked asparagus, rejecting all the tough part. Mix over fire 1 tablespoonful of butter, 1 of cream, 1 of gravy, a little salt and pepper, and 3 beaten eggs. Throw in the asparagus, stir a minute or two, serve on toast. Spinach may be used in the same way.

Mrs. White.

Tomato Toast.

Strain and scald 1 pint of canned tomatoes, highly seasoned; add 1 cup of hot milk, thickened with a teaspoonful of arrowroot, a little butter, and stir a minute. Serve on toast.

Mrs. White.

SALADS AND SAUCES.

To make a perfect salad there should be a spendthrift for oil, a miser for vinegar, a wise man for salt, and a madcap to stir the ingredients up and mix them well together.

SPANISH PROVERB.

Chicken Salad.

| | |
|-----------------------------------|---------------------------------|
| 3 eggs, well beaten, | $\frac{1}{2}$ teaspoonful salt, |
| $\frac{1}{2}$ teaspoonful pepper, | scant teaspoonful mustard, |
| $\frac{1}{2}$ cup vinegar, | piece of butter size of nut, |
| 1 tablespoonful of sugar. | |

Boil as a custard, cool, and just before using add $\frac{1}{2}$ cup of sweet cream or milk. Pour over 1 cup of finely chopped chicken and 1 cup of chopped celery.

Grace M. Dayton.

Potato Salad.

| | |
|-----------------------------------|---------------------------------|
| 1 quart of potatoes, | 2 tablespoonfuls grated onion, |
| 2 tablespoonfuls chopped parsley, | 4 tablespoonfuls chopped beets, |
| moisten with sardine dressing. | |

Slice the potatoes while hot, mix the other vegetables with them, add the dressing, and set in a cool place for 2 hours before serving.

Mrs. Mellor.

Cabbage Salad.

| | |
|----------------------------------|-------------------------------|
| $\frac{1}{2}$ a cabbage, | 1 teaspoonful salt, |
| 6 eggs, | 2 teaspoonfuls melted butter, |
| 1 teacupful sugar, | 1 teaspoonful mustard, |
| $\frac{1}{2}$ teacupful vinegar. | |

Cut the cabbage in two parts and wash it well. Remove the wilted or tough leaves, cut out the core or "stump," and chop it fine with a sharp knife. Boil the eggs hard, chop five of them very fine; place the cabbage in a salad bowl, add the chopped eggs, and toss and mix lightly together. Mix the sugar, salt, mustard, butter, and vinegar well together, and pour this liquid over the cabbage and eggs. Toss again lightly with a fork held in each hand; arrange in a dish, and garnish with the remaining egg cut in slices.

Mrs. Mellor.

Cabbage Salad.

| | |
|--------------------------|------------------------|
| 3 eggs, | butter size of an egg, |
| 2 tablespoonfuls sugar, | 1 teaspoonful salt, |
| 1 tablespoonful mustard. | |

Beat the above together, then add $\frac{1}{2}$ cup sweet milk, stir, and add $\frac{1}{2}$ cup of vinegar, stir, set in kettle of boiling water and stir until the consistency of cream. When cold add the finely chopped cabbage. This is enough for a medium sized head of cabbage.

Mrs. W. S. Colwell.

"Perfect" Champion Peas are equal to those from your own garden.

Lobster Salad.

1 can of lobster chopped fine, 3 or 4 stalks of celery or a few lettuce leaves chopped ; add 4 eggs boiled 20 minutes, chop the whites and mix with the lobster ; make a dressing with the yolks of the eggs mashed fine ; $\frac{1}{2}$ cupful of vinegar, $\frac{1}{4}$ teaspoonful of black pepper, a piece of butter the size of an egg, melted. Mix all together, and stir thoroughly into the lobster, then smooth into shape and set away in a cool place. *Mrs. Garret Storm.*

Fruit Salad.

Slice oranges, bananas and pineapple, either fresh or canned. Arrange oranges an inch thick, then a thin layer of bananas, sprinkle with sugar, then a thick layer of pineapple, sugared. Cover the whole with a thick layer of grated cocoanut. *Mrs. B. E. W. Conklin.*

Delicious Salad.

Chop a tablespoonful each of parsley and olives, add to a pint of chopped celery, and serve with French dressing. *Mrs. S. H. Parsons.*

A Salad for Sunday Night Tea.

A layer of ripe tomatoes, sliced rather thick ; a layer of pickled cucumbers, sliced very thin ; a layer of small german potatoes, cut thin ; a layer of young beets ; a layer of boiled lima beans, giving a delicate green hue ; then in the middle a layer of very small young onions, sliced thin ; repeat after that to the top of the salad bowl, which should be of cut or plain glass. Ornament with sprigs of celery, lettuce, slices of hard boiled eggs and finely chopped chives, with an olive here and there. The ingredients for the salad are carefully laid in the bowl, and a well-mixed French dressing poured over them four or five hours before the time for serving. The decorations for the top are put on just before sending to the table, and the salad packed in ice until used. *Contributed.*

Salad Dressing.

| | |
|---------------------------------------|--|
| 1 teaspoonful of flour, | 2 teaspoonfuls of butter, |
| $\frac{1}{2}$ teaspoonful of salt, | 1 teaspoonful of sugar, |
| $\frac{1}{2}$ teaspoonful of mustard, | 1 beaten egg, |
| a. little pepper, | $\frac{1}{2}$ cupful of boiling vinegar. |

Mix all together and stir until it is creamy.

V. B.

French Mustard Dressing.

Beat 1 egg well ; add 2 teaspoonfuls of mustard, 1 teaspoonful of sugar, $\frac{1}{4}$ teaspoonful of flour, 1 cupful (small) of vinegar. Cook until thick.

Mrs. J. W. Spaight.

Cook Everything on a Gas Range.— See the Gas Company NOW.

Salad Dressing of Milk.

| | |
|---|---------------------------|
| 3 eggs, | 1 tablespoonful of sugar, |
| 1 table-spoonful of oil, | 1 tablespoonful of salt, |
| $\frac{3}{4}$ tablespoonful of mustard, | 1 cupful of milk, |
| 1 cupful of vinegar. | |

This recipe makes nearly three cupfuls of dressing, and one-third of it will be ample for a salad intended for six persons. If the entire quantity is made, bottled tightly, and set away in a cool place, it will keep for two weeks. Place the oil, salt, mustard and sugar in a bowl, and stir until perfectly smooth. Beat the eggs well, and add them, stirring thoroughly; then gradually put in the vinegar, and lastly the milk. Place the bowl in a basin of boiling water, and cook the dressing until it is like thick cream, stirring all the time. The cooking usually takes ten minutes, but if the bowl is thick, from twelve to fifteen minutes will be required. Use when cold.

Mrs. Thomas Mellor.

Cream Dressing for Cabbage Salad. (Chopped.)

2 tablespoonfuls of butter, 1 tablespoonful of flour; rub smooth in sauce pan, then add 1 cupful of milk; when the milk is boiling add 2 eggs, 1 tablespoonful of salt, 1 tablespoonful of mustard, 2 desert-spoonfuls of sugar, a very little cayenne pepper. Add last a cupful of vinegar, and cook until like a soft custard. This dressing also for potato salad, without sugar.

Miss S. T. Hills.

Salad Sauce.

2 tablespoonfuls of dry mustard, 2 tablespoonfuls of sugar, 1 teaspoonful of salt, add cold water enough to make a paste; beat 3 eggs into this and beat thoroughly; add 1 cupful of cream (or $\frac{1}{2}$ cupful cream with milk and 1 egg), $\frac{3}{8}$ cupful of vinegar according to strength. Beat all thoroughly and put in bowl on the teakettle. Done in $\frac{3}{4}$ of an hour when thicker than a custard.

Miss Mapes.

Mayonnaise Dressing for Scallop or Chicken Salad.

The yolk of 1 egg, 1 teaspoonful of mustard, 1 teaspoonful of salt, 1 salt-spoonful of cayenne pepper, $\frac{1}{2}$ pint of the best olive oil, ice cold, the juice of 1 lemon. Break the yolk into a shallow bowl; mix the mustard, egg, salt and pepper very thoroughly, then add the oil drop by drop. Be careful to stir always one way, otherwise it will "crack," and must then be started over again. It should thicken like a firm jelly, which can be thinned by a squeeze of lemon. After using all the oil and lemon, add the white of the egg and stir for eight minutes, or until very smooth. This will make sufficient dressing for a quart of scallops boiled twenty minutes and allowed to become quite cold, mixed with an equal part of cut celery. Garnish the dish with lettuce or the light green leaves of the celery.

K. R. W. V.

One Quart Salad Dressing.

6 eggs, 1 heaping tablespoonful of corn starch, 2 heaping tablespoonfuls of mustard, 2 teaspoonfuls of salt, a pinch of cayenne, 6 tablespoonfuls of vinegar, $\frac{1}{2}$ pound of butter, 1 pint of boiling water. Put the boiling water and vinegar in a double boiler to prevent burning when the eggs are added. Mix the mustard to a smooth paste with cold water, and add the cornstarch, salt, and pepper. Beat the eggs light and add to them the above ingredients, then pour the whole into the boiling water, stirring constantly until quite thick. Add the butter while hot, and stir until thoroughly melted. Now make a paste of the yolks of 2 eggs, a coffee cupful of nice olive oil, and a teaspoonful of vinegar, and when the cooked portion is perfectly cold, beat this into it. The best way to make the paste is to put the 2 yolks in a shallow dish and stir round and round (not beat) with a silver fork, putting in the oil gradually, and last of all, the vinegar. Some prefer the dressing without the oil, using more butter. This quantity is sufficient to go with two or three chickens, and one-half their bulk when cut up, of celery.

Mrs. T. I. MacGlasson.

Boiled Salad Dressing.

| | |
|----------------------------------|--------------------------------------|
| 3 or 4 eggs, | 1 tablespoonful of mustard, |
| 1 teaspoonful of salt (even), | 1 tablespoonful of sugar, |
| 1 tablespoonful of hard butter, | 1 tablespoonful of celery seed, |
| $\frac{1}{2}$ cupful of vinegar, | $\frac{3}{4}$ cupful of sweet cream. |

Beat the whites and yolks of eggs separately, then together, stir into this, mustard, salt, sugar and butter. Heat vinegar, pour over other ingredients, and cook until of the consistency of cake batter. Cook in a double boiler, and when cold, thin with sweet cream, whipped.

Mrs. Atwood.

Boiled Salad Dressing.

1 cupful of milk, 1 cupful of vinegar, 3 eggs, 1 tablespoonful each of sugar, olive oil (or butter), and mustard, $\frac{1}{2}$ teaspoonful of salt, $\frac{1}{2}$ teaspoonful of pepper. Stir butter, sugar, salt, and mustard together until smooth, then add the beaten eggs; stir all together and add the vinegar; lastly the milk. Boil until thickened.

Mrs. John T. Smith.

Cream Salad Dressing.

| | |
|---------------------------------|---------------------------------|
| 6 eggs, | 1 pint of cream, |
| $\frac{1}{2}$ cupful of butter, | 1 small teaspoonful of mustard, |
| 1 saltspoonful of salt, | a dash of red pepper, |
| 1 cupful of sharp vinegar. | |

Beat the yolks and whites of eggs separately; stir into the cream and beat thoroughly; put in double boiler until scalding hot, then add the butter; wet mustard with vinegar, keep stirring until it thickens; add a little sugar. May use curry instead of mustard if liked better.

Contributed.

Horse Radish Sauce.

2 tablespoonfuls of grated horse radish, 1 wineglassful of vinegar, $\frac{1}{4}$ pint of good cream, 1 teaspoonful of raw mustard. *Mrs. Draper.*

Caper Sauce.

2 tablespoonfuls of flour, $\frac{1}{2}$ cupful of butter, 1 pint of boiling water; add 2 hard boiled eggs, chopped fine, 4 tablespoonfuls of capers.

Mrs. Edgar A. Shook.

Tomato Sauce for Pork Chops.

Place a cupful of strained tomato liquor into a saucepan with a small onion, sliced, and cook ten minutes. Strain out the onion, return juice to the fire, thicken with a large spoonful of butter worked up with a teaspoonful of cornstarch, pepper and salt. Boil up quickly, and when you have laid chops on plate pour the sauce over them and serve.

Mrs. W. S. Colwell.

PUDDINGS.

“The proof of the pudding is the eating.” CERVANTES.

Imperial Pudding.

Part 1st.— $\frac{1}{2}$ cup rice, 1 quart boiling water,
1 pint milk.

Part 2d.— $\frac{1}{2}$ box gelatine, $\frac{1}{2}$ teaspoonful salt,
 $\frac{1}{2}$ cup cold water, 1 cup sugar,
 $\frac{1}{4}$ cup hot milk, 1 pint cream,
4 tablespoonfuls wine or other flavorings.

PART 1ST.—Wash the rice; cook in the boiling water until it has boiled hard, 10 or 15 minutes; drain off the water, add the milk and cook 1 hour in a double boiler.

PART 2D.—Soak the gelatine in the cold water until very soft; add the hot milk. Strain, add the salt and sugar; stir in the rice. Cool, and when it is thick enough to heap slightly on the spoon, add the flavoring and whipped cream. Pour in a buttered mould. Serve cold with whipped cream, plain, or colored with fruit juice or other coloring.

Emily W. Stanley.

Christian's Flour is made from Hard Spring Wheat grown on virgin soil.

Quaking Pudding.

1 pint of milk, 4 eggs, 5 heaping tablespoonfuls of flour, a little salt. Boil $\frac{3}{4}$ of an hour in a mold. Serve hot.

Sauce for Quaking Pudding.

Cream $\frac{1}{2}$ cup of butter and 1 cup of powdered sugar; yolk of 1 egg, $\frac{1}{2}$ teaspoonful of corn starch, wine to taste. Beat well while boiling. Serve hot.

Mrs. Benjamin Hammond.

Albany Pudding.

2 eggs, $\frac{1}{2}$ cup of butter, small cup of milk, 3 teaspoonfuls of baking powder, 3 tablespoonfuls of sugar, 1 cup of seeded raisins and currants, flour enough to make a dough the same thickness as for cake, Steam $\frac{1}{2}$ hour in cups.

Mrs. A. V. Rockwell.

Ginger Pudding.

$\frac{1}{2}$ pound of flour,
6 ounces of suet,
1 egg,

$\frac{1}{2}$ pound of molasses,
1 ounce of ginger,
1 teaspoonful baking powder.

Chop the suet very fine; add molasses, then egg, beaten together; then add ginger, and last the flour, with baking powder sifted in it; add about $\frac{1}{2}$ cup of milk—enough to make it the consistency of plain pudding. Put in mould, or bowl, and cover tightly with a cloth. Put in pot of boiling water, about half full, and steam for three hours. You must be careful not to let the water overflow your pudding, or it will be soggy and spoiled. Serve hot with wine sauce.

Wine Sauce.

Put into a bowl 1 good sized cup of pulverized sugar, and $\frac{1}{2}$ cup of butter; beat to a cream; add 1 good sized glass of cooking wine, beat this into the creamed sugar and butter; then have the kettle boiling and place the bowl into the top of the cover of the kettle; let it stand without stirring until it is a mass of foam. Serve very hot.

Mrs. G. H. Williams.

Brown Pudding.

1 cup of bread crumbs, 1 cup of sour milk, $1\frac{1}{2}$ cups of graham or white flour, 1 cup of molasses, 1 cup of suet, 2 eggs, 1 teaspoonful each of cloves and allspice, 1 teaspoonful of baking soda. Boil about four hours. Soak bread crumbs in sour milk.

Mrs. Newlin.

Velvet Pudding.

3 cups of sweet milk; bring to a boil, sweeten, and thicken with corn starch; remove from the stove and add the yolks of 2 eggs, well beaten, with a cup of cocoanut; beat the whites stiff and place on top; brown slightly in a hot oven.

Mrs. Garret Storm.

Velvet Pudding.

1 quart of milk, a pinch of salt, 1 cup of sugar; bring to a boil and stir in 2 large spoonfuls of corn starch, dissolved in $\frac{1}{2}$ cupful of cold milk and then beaten up with the yolks of 2 eggs; as soon as smooth, stir in flavoring and pour into a deep dish; cover the top with the 2 whites of eggs beaten to a stiff froth with a little sugar. Serve cold with currant jelly for sauce.

Mrs. Willis VanBuren.

Composition Pudding.

Stir into 1 pint of boiling milk 3 even tablespoonfuls of flour and 1 of corn starch made into a paste with a little cold milk; add a small piece of butter; beat 4 eggs, yolks and whites separately, and when it has cooled a little, stir in the eggs just before it is put in the oven. Place pudding dish in a pan of water and bake about $\frac{1}{2}$ an hour. Stir pudding once or twice while baking and serve with sauce.

Miss E. DuBois.

Carrot Pudding.

$\frac{1}{4}$ pound of raw potatoes, grated, $\frac{1}{4}$ pound of raw carrots, grated, $\frac{1}{4}$ pound of flour, $\frac{1}{4}$ pound of currants, chopped fine, a few raisins, $\frac{1}{4}$ pound of suet, chopped fine, a little salt and allspice. Mix it the consistency of a pudding for boiling in a tin, by mixing with molasses—3 tablespoonfuls will be enough. Boil 2 hours. Almost as good as a real plum pudding. To be turned out and eaten with a sauce.

Mary W. Brinckerhoff.

Caramel Pudding.

1 cup of burnt sugar; then to 1 quart of warm or boiling milk add yolks of 4 eggs and $\frac{1}{2}$ cup of sugar. When baked and a little cool, beat the whites stiff with a little sugar and put on the pudding; then brown slightly.

Miss Rumsey.

New England Thanksgiving Pudding.

| | |
|-------------------------------------|---------------------------------|
| 6 crackers, broken in small pieces, | 2 quarts of milk, |
| 4 eggs, | $1\frac{1}{2}$ cups of raisins, |
| $\frac{2}{3}$ cup of molasses, | 1 cup of sugar, |
| 1 teaspoonful of cloves, | 1 teaspoonful of cinnamon, |
| $\frac{1}{2}$ of a nutmeg. | |

Soak the crackers in milk; cover and bake slowly for five or six hours.

Jeannette Weston.

Graham Pudding.

| | |
|-----------------------------|---------------------|
| 1 cup sweet milk, | 1 egg, |
| $\frac{2}{3}$ cup molasses, | 1 cup raisins, |
| 1 teaspoonful soda, | 1 cup graham flour. |

Steam 1 hour.

Mrs. C. H. Hoyrsradt.

Floating Island.

Beat the yolks of 5 eggs and the whites of 2 very light; sweeten with 5 tablespoonfuls of sugar, and flavor to taste; stir them into a quart of scalded milk, and cook until it thickens. When cool pour into a glass dish. Now whip whites of the 3 remaining eggs to a stiff froth, adding 3 tablespoonfuls of sugar and a little flavoring; pour this froth over a shallow dish of boiling water, the steam passing through it until it cooks; when sufficiently cooked take a tablespoon and drop spoonfuls of this over the top of the custard far enough apart so that the "little white islands" will not touch each other. By dropping a teaspoonful of bright jelly on the top or centre of each island a pleasing effect is produced. Also, by filling wine glasses and arranging them around a standard, adds much to the appearance of the table.

Mrs. W. A. Jones.

Chocolate Pudding.

| | |
|--------------------------------------|-------------------------------|
| $\frac{1}{2}$ cup of butter, | $1\frac{1}{2}$ cups of sugar, |
| 1 egg, | $\frac{1}{2}$ cup of milk, |
| 1 heaping cup of flour, | 1 teaspoonful baking powder, |
| 2 squares Baker's chocolate, grated, | a pinch of salt. |

Steam 3 hours in mould. Serve with hard sauce.

Contributed.

Lemon Pudding.

1 cup of boiled rice, the yolks of 3 eggs, a piece of butter size of an egg, the rind of 1 lemon. Put it in the oven long enough to stiffen for the merangue. Whites of 3 eggs, 1 pound of powdered sugar, and the juice of 1 lemon. Spread over the pudding.

Mrs. Edgar A. Shook.

Swiss Pudding.

| | |
|----------------------------|-----------------------------|
| 1 teacupful of flour, | 4 tablespoonfuls of butter, |
| 3 tablespoonfuls of sugar, | 1 pint of milk, |
| 5 eggs, | the rind of 1 lemon. |

Grate the rind of the lemon into the milk, and put into a double boiler. Rub the flour and butter together; pour the boiling milk on this and return to the boiler; cook five minutes, stirring the first two minutes. Beat the yolks of the eggs and the sugar together, and stir into the boiling mixture. Remove from the fire; when cold add the whites of the eggs beaten to a stiff froth. Have a mold well buttered, turn the pudding into it, and steam a full hour.

Sauce for Swiss Pudding.

| | |
|----------------------------------|-----------------------|
| $\frac{1}{2}$ pound brown sugar, | 4 ounces butter, |
| 4 tablespoonfuls cream, | wineglassful of wine. |

Beat the butter to a cream, add the sugar and the cream, then the wine. Put in a bowl over the teakettle, let it stay there about fifteen minutes. The kettle should be boiling, and the sauce should look white and foamy all through.

Emma F. Brinckerhoff.

Orange Marmalade Pudding.

| | |
|------------------------------|------------------------------------|
| 1 cup stale bread crumbs, | 1 cup orange marmalade, |
| 1 cup flour, | $\frac{1}{2}$ cup finely cut suet, |
| $\frac{1}{2}$ cup sugar, | 1 egg, |
| 1 teaspoonful baking powder, | $\frac{3}{4}$ cup milk (about), |
| a speck of salt. | |

Sift the flour, baking powder and salt together ; add the sugar, bread crumbs, suet and marmalade ; stir well, then add the beaten egg and enough milk to make a moist dough. Stir well and fill a thoroughly buttered mould to within an inch of the top, cover tightly and steam 2 hours. Turn it out upon a hot dish and pour sauce around it.

Marmalade Sauce.

| | |
|-------------------------------------|--|
| 1 cup boiling water, | $\frac{1}{2}$ cup sugar, |
| 2 tablespoonfuls marmalade, | $\frac{1}{2}$ teaspoonful corn starch, |
| the juice of $\frac{1}{2}$ a lemon. | |

Mix the corn starch and sugar, add boiling water ; stir over the fire till it boils. add marmalade and lemon juice ; boil 5 minutes and pour it round the pudding.

Emily W. Stanley.

Tapioca Pudding.

Soak over night 3 tablespoonfuls of tapioca in $\frac{1}{2}$ pint of cold water. In the morning add 1 quart of milk, and let it boil a few minutes ; add the yolks of 4 eggs and 2 cups of sugar beaten together, and cook 15 minutes, stirring frequently ; take off and cool, flavor with vanilla, and pour in dish to serve ; add the beaten whites of eggs, a tablespoonful of powdered sugar, and brown in oven.

Mrs. D. C. Smith.

Soft Corn Starch Pudding.

1 quart of milk, 2 eggs well beaten, 3 tablespoonfuls of sugar, 1 heaping tablespoonful of corn starch dissolved in a little cold milk, salt, 1 teaspoonful flavoring. Cook thoroughly in a double boiler. Serve cold.

L. K. B.

Tapioca Cream Pudding.

4 even tablespoonfuls of pearl tapioca, or $1\frac{1}{2}$ tablespoonfuls of granulated tapioca soaked until soft in a teacupful of water ; then add 1 pint of milk with a little salt. Cook until scalding hot, add the yolks of 3 eggs, well beaten with a small cupful of sugar, and one teaspoonful of flavoring. Cover with a meringue made of the whites of the eggs beaten stiff, and 4 tablespoonfuls of powdered sugar. Brown in oven. Serve cold.

E. B.

Snow Pudding.

The rind and juice of 2 lemons, 2 cups of powdered sugar ; 1 box of gelatine dissolved in a pint of boiling water ; add lemons and sugar and put into a mould. When cold serve with a rich custard.

A. M. Davidson.



Caramel Custard.

2 cups of granulated sugar, 1 or $1\frac{1}{2}$ cups of water ; cook in frying pan until the liquid is an amber color. Pour into a mould, having first wet the mould with cold water ; move the mould about until a crust of the burnt sugar covers the sides and bottom of the mould. When the crust is cool enough to crack, pour in the custard, and put the mould in a pan of boiling water in a hot oven. When done turn out on a platter. *Miss Kittredge.*

Raisin Puffs.

| | |
|------------------------------|-------------------------------|
| $\frac{1}{2}$ cup of butter, | 2 eggs, |
| 2 tablespoonfuls of sugar, | 1 cup of milk, |
| 2 cups of flour, | 2 teaspoonfuls baking powder, |
| 1 cup of raisins, chopped. | |

Put in small cups and steam $\frac{1}{2}$ hour. Serve with either wine sauce or hard sauce ; both are good. *Mrs. Lewis Tompkins.*

A Simple Pudding.

| | |
|----------------------------------|----------------------------------|
| 1 quart of milk, | 3 tablespoonfuls of corn starch, |
| $\frac{2}{3}$ of a cup of sugar, | a pinch of salt. |

When this boils take it from the stove ; flavor with vanilla. Pour $\frac{1}{2}$ of this into a mould ; stir into the remaining half a small piece of chocolate, and when it is thoroughly dissolved pour upon the other in the mould.

Mrs. C. F. Brett.

Cottage Pudding with Fruit.

| | |
|-------------------------------|-------------------------------|
| 1 cup of sugar, | 1 cup of milk, |
| 2 cups of flour, | butter the size of an egg, |
| 2 teaspoonfuls baking powder, | 1 cup of any kind of berries. |

To be eaten with hard sauce.

Mrs. Solomon Tompkins.

Steamed Bread Pudding.

1 quart of bread crumbs soaked in water and squeezed dry, 1 cup of molasses, 1 tablespoonful of melted butter, 1 cup of raisins and currants, 1 teaspoonful of soda, 1 large cup of flour, 1 teaspoonful of cinnamon, $\frac{1}{2}$ teaspoonful of cloves, (or better, the cinnamon and a little grated orange peel). Serve hot with hard sauce flavored with nutmeg. *Mrs. DuMond.*

Suet Pudding.

2 eggs, 1 cup of milk, $\frac{1}{2}$ cup of molasses, 1 cup of suet chopped fine, 1 teaspoonful of salt, 2 teaspoonfuls of baking powder ; sift in sufficient flour to make it thick as cake ; 1 cup of raisins, 1 cup of currants, cinnamon and nutmeg.

Mrs. W. H. Drew.

Cook Everything on a Gas Range. - See the Gas Company NOW.

National Suet Pudding.

2 cups of chopped suet, 2 cups of raisins, 2 cups of molasses, 4 cups of flour, 1 cup of milk, 3 teaspoonfuls of baking powder. Boil $3\frac{1}{2}$ hours. Eat while hot.

Sauce for National Suet Pudding.

1 cup of sugar, $\frac{1}{2}$ cup of butter, 1 egg, 1 tablespoonful of wine or vinegar. Beat 15 minutes and heat to a scald.

Mrs. Edgar G. Greene.

Snow Pudding.

1 pint of boiling water, 2 tablespoonfuls of corn starch. Boil 3 minutes, remove from the fire and add the whites of 3 eggs beaten to a froth, a pinch of salt, and 2 tablespoonfuls of sugar. Stir together and pour in mould to cool. For the custard take $\frac{1}{2}$ pint of boiling milk, 1 teaspoonful of corn starch; bring milk to a boil, add corn starch, and boil 3 minutes. Beat the yolks and add $\frac{1}{2}$ cup of sugar; add to the corn starch, flavor with vanilla, and serve with the custard poured about the snow.

Mrs. Fred. Jones.

Prune Pudding.

Stone $\frac{1}{2}$ pound of prunes and stew them until very tender; it is well to let them soak over night before stewing, also to cut each prune in two or three pieces, and then stew in a small quantity of water so as to make as little juice as possible. When cold add the beaten whites of 3 eggs and 1 cup of sugar. Bake 20 minutes. Serve cold with whipped cream.

M. E. Stearns.

Granulated Tapioca Cream.

3 tablespoonfuls of granulated tapioca, 1 pint of milk, 3 eggs, vanilla and sugar to taste. Soak the tapioca in water until soft. Boil the milk; while boiling stir in the tapioca and the yolks of the eggs beaten with the sugar. When cooked sufficiently pour into a dish to cool; when cold add the vanilla. Beat the whites of the eggs stiff, sweeten and flavor them, and stir part into the pudding, putting the rest on top.

Reta I. Tompkins.

Farina Balls.

Scald 2 cups of milk in a double boiler; when milk is very hot add $\frac{1}{2}$ cup of farina, a little at a time, so as not to stop the milk from boiling; when farina has stiffened, add the yolk of 1 egg, 5 drops of onion juice, a dash of pepper, $\frac{1}{2}$ teaspoonful of salt, and a little celery salt; mix well together and turn farina out on a platter to cool. Roll into balls; roll in seasoned cracker; dip in beaten egg, then roll again in cracker crumbs and fry in basket. Serve as a vegetable, or with maple syrup for dessert.

Mrs. W. A. Jones.

"Perfect" Champion Peas are equal to those from your own garden.

Gem Pudding.

1 quart of milk,
1 pint of bread crumbs,

yolks of 4 eggs,
sugar, and a little salt.

Put in oven and bake. When done have ready the whites of 4 eggs beaten to a stiff froth with 1 small cup of powdered sugar and the juice of $\frac{1}{2}$ a lemon. Spread over the top and put in the oven to brown.

Mrs. F. H. Brett.

Apple Snow.

1 pint of highly flavored tart apple sauce mixed with the beaten whites of 2 eggs. Make a meringue for the top with 2 more whites and a little sugar. Brown slightly and serve cold.

Mrs. Howell White.

Nesselrode Pudding.

Make a custard with 1 quart of thin cream, 4 yolks and 1 whole egg, 5 level tablespoonfuls of sugar, and 1 teaspoonful of arrowroot first dissolved in some of the milk. Shell 1 pint of small chestnuts, throw them into boiling water and then into cold, rub off the skins, boil gently till tender, rub hot through a colander into the warm custard. When cold add $\frac{1}{2}$ a glass of sherry. Freeze, and when half frozen, add brandied peaches, cut fine. Serve with flavored and sweetened whipped cream, or else brandy syrup.

Mrs. Howell White.

Fruit Cream.

Use a potato strainer to get the juice and pulp of $\frac{1}{2}$ a can of apricots, 3 bananas, 3 lemons, and 3 good oranges. Strain 3 cups of water through to help. Add 3 cups of sugar and freeze.

Mrs. Howell White.

Pine Apple Meringue.

Peel, cook, and sweeten 1 ripe pine, add 1 teaspoonful of corn starch mixed with water, and grated peel of $\frac{1}{2}$ a lemon. Bake in a crust with meringue on top.

Mrs. Howell White.

Whortleberry Pudding.

1 pint of molasses, 1 quart of flour, 1 quart of berries, 1 small tablespoonful of powdered cloves, 1 small teaspoonful of salt, 1 teaspoonful of dry saleratus dissolved in a little water. Boil about 4 hours, and serve with hot liquid wine sauce.

Sauce.

1 cup of butter, 2 cups of sugar; mix to a cream and place on back of stove where it will come to the boiling point, *but not boil*. Add before serving, a glass of sherry or brandy.

Mrs. Draper.

Cook Everything on a Gas Range.—See the Gas Company NOW.

Creamy Sauce.

$\frac{1}{4}$ of a cup of butter beaten to a cream, 1 small teacup of powdered sugar ; beat smooth ; add 2 tablespoonfuls of milk, the white of 1 egg. Place in a bowl of boiling water, stir until creamed ; place in a cold bowl and serve.

Mrs. J. S. Luyster.

English Plum Pudding.

| | |
|-----------------------------------|-------------------------------------|
| $\frac{1}{2}$ pound of currants, | 1 pound of raisins, |
| $\frac{1}{2}$ pound of beef suet, | $\frac{1}{2}$ pound of brown sugar, |
| $\frac{3}{4}$ pound of flour, | 2 ounces of citron, |
| 2 eggs, | nutmeg and salt, |
| molasses to thicken. | |

Steam six hours. This will make two. Will keep weeks. Serve with a hard sauce.

Mrs. Lewis Tompkins.

Plum Pudding.

| | |
|-----------------------------------|-------------------------------------|
| 1 cup molasses, | 1 cup chopped suet, |
| 3 cups flour, | 1 cup sweet milk, |
| 1 cup raisins, | 1 cup currants, |
| $\frac{1}{2}$ pound chopped figs, | $\frac{1}{2}$ pound chopped dates, |
| $\frac{1}{4}$ pound citron, | 1 teaspoonful soda mixed with milk, |
| 2 teaspoonfuls cinnamon, | $\frac{1}{2}$ teaspoonful nutmeg, |
| $\frac{1}{2}$ teaspoonful cloves, | $\frac{1}{4}$ teaspoonful salt, |
| 2 eggs. | |

Mix well and steam four hours.

Mrs. E. J. Joseph.

Prune Pudding.

1 pound of stewed prunes, the whites of 4 eggs,
1 cupful of sugar.

After the prunes are stewed, drain off the juice, remove the stones, and chop. Beat the whites of the eggs very stiff, add the sugar gradually, beating all the time ; then stir in the chopped prunes. Bake until a light brown. Serve cold with a custard made of the yolks of the eggs, 3 cupfuls of milk, and $\frac{1}{2}$ a cupful of sugar. Flavor with vanilla.

Mrs. L. Alsdorf.

Prune Whip.

| | |
|------------------------------------|------------------------------------|
| 1 pound of prunes, | 1 small teacupful of sugar, |
| the whites of 4 eggs, | $\frac{1}{2}$ teaspoonful of salt, |
| $\frac{1}{4}$ teaspoonful of soda. | |

Soak the prunes over night in just water enough to cover them. In the morning, stone, and boil them in the water they were soaked in until they form a thick paste, adding the sugar. When cool, mix thoroughly with the whites of eggs beaten stiff, then add soda and salt. Bake in a pudding dish until brown. Serve with whipped cream or boiled custard.

Mrs. McPherson.

Prune Pudding.

1 pound of prunes stewed until perfectly tender ; remove the pits and mash in an earthen pudding dish ; add the beaten whites of 3 eggs, $\frac{3}{4}$ of a cup of sugar, a teaspoonful of vanilla. Bake 15 minutes. To be eaten cold, and served with whipped cream.

Mrs. P. F. Norris.

Fig Pudding.

| | |
|-------------------------------------|-------------------------------|
| 1 cup of milk, | 1 cup of chopped figs, |
| $\frac{1}{2}$ cup of melted butter, | 2 eggs, |
| $\frac{2}{3}$ cup of sugar, | $1\frac{1}{2}$ cups of flour, |
| 2 teaspoonfuls of baking powder. | |

Steam in a pudding dish in steamer with cloth under the cover. Serve with boiled sauce with chopped figs in it.

Mrs. William Gordon.

Fruit Pudding.

1 pint of sifted flour, 2 slightly rounding teaspoonfuls of baking powder, $\frac{1}{2}$ a teaspoonful of salt, 2 tablespoonfuls of sugar, 2 rounding tablespoonfuls of butter, 1 egg, $\frac{3}{4}$ of a cup of milk, a pint can of cherries, or may use dates, figs, or dried fruit. Sift together flour, salt, baking powder and sugar ; rub the butter into this mixture ; thoroughly beat the egg, add the milk to it ; pour over the other ingredients and mix into a batter. All fruit must be floured first before putting into batter.

Sauce.

The juice from a pint can of cherries, a little hot water, and lemon juice to flavor. Thicken with a little corn starch. (For dates, figs, or dried fruit use vanilla sauce.)

Contributed.

Huckleberry Pudding.

Make a batter same as for muffins, only not so thick. 2 eggs, 1 cup of flour, $\frac{3}{4}$ cup of butter, 1 quart of berries, 1 teaspoonful of baking powder, enough milk to make it hold together and bake slowly.

Sauce.

1 cup of powdered sugar, $\frac{1}{2}$ cupful of butter ; beat well together, then put in the white of 1 egg and beat thoroughly. Tablespoonful of whiskey or wine. Just before using, stir in on the oven 1 tablespoonful of boiling water.

Steamed Berry Pudding.

1 cup of sugar, 2 eggs, $1\frac{1}{2}$ teaspoonfuls of Cleveland's baking powder, 2 cups of flour, 1 cup of sweet milk, 2 large cups of berries. Steam about 2 hours.

Miss L. Benson.

CHRISTIAN'S SUPERLATIVE FLOUR will make more loaves, and better bread, than any other flour on the market.

Yorktown Cherry Pudding.

| | |
|-------------------------------|----------------------------|
| 1 cup of sugar, | 1 tablespoonful of butter, |
| 1 egg, | a pinch of salt, |
| 1 cup of milk, | 2 cups of flour, |
| 2 teaspoonfuls baking powder, | flavor with nutmeg, |
| 2 cups of pitted cherries. | Steam 1½ hours. |

Sauce.

Rub 1 cup of sugar and $\frac{1}{2}$ cup of butter to a cream ; add 1 beaten egg and a cup of boiling milk ; stir it briskly till it thickens, but do not let it boil. Flavor with lemon.

Mrs. N. Smith.

Whortleberry Pudding.

1 quart of whortleberries, 1 pint of molasses, $\frac{1}{2}$ teacupful of water, 1 teaspoonful of saleratus dissolved in the water, cinnamon or cloves to taste, flour enough to make a stiff batter as soft as gingerbread. Boil 2 hours in a tin or bag, either should be greased or floured. Very good.

Mary W. Brinckerhoff.

Peach Pudding.

Fill a pudding dish with whole peeled peaches, and pour over them two cups of water. Cover closely and bake until the peaches are tender, then drain the juice from the fruit and stand until cool. Add to the juice 1 pint of sweet milk, 4 well beaten eggs, 1 small cup of sugar, 1 cup of flour with 1 teaspoonful of baking powder mixed with it, 1 tablespoonful of melted butter, and a little salt. Beat well three or four minutes, and pour over the fruit in dish. Bake until a rich brown and serve with cream.

Mrs. Edgar Shook.

Blackberry Pudding.

1 pint of molasses, 1 teaspoonful of soda, beaten to a froth ; 3 pints of blackberries (or chopped apples in winter) rolled in 1 quart of flour, 1 large tablespoonful of cinnamon, 1 of cloves, and 1 of allspice, a pinch of salt. Mix all well with the beaten molasses. Pour in a buttered mould and boil 3 hours, keeping well covered with boiling water. Serve hot with hard sauce.

Mrs. R. S. Tompkins.

Strawberry Dumpling.

Take 1 pint of flour, $\frac{1}{2}$ teaspoonful of salt, 1 teaspoonful of baking powder, rub in 1 tablespoonful of butter ; add sufficient milk to moisten ; knead lightly and roll into a thin sheet ; cut with large cutter, put 3 berries into centre of each, fold carefully, brush top with milk, and bake in a hot oven for 15 minutes. Serve with strawberry butter. 2 tablespoonfuls of butter creamed with 1 cup of powdered sugar, 4 berries mashed ; beat all together thoroughly.

Sarah A. B. Aldridge.

Strawberry Pudding.

Sift $1\frac{1}{2}$ cups of flour with 1 heaping teaspoonful of baking powder, into a bowl; add $\frac{1}{4}$ teaspoonful of salt, 1 tablespoonful of butter; rub the butter fine in the flour; mix the yolks of 2 eggs with $\frac{3}{4}$ of a cupful of milk, add it to the flour and mix all together; add last the 2 beaten whites. Fill the mixture in a buttered melon form. If a form is not convenient, take a lard kettle, butter it and sprinkle with bread crumbs, and fill in the batter; close it tightly and place the pudding in a kettle with sufficient water to reach $\frac{1}{2}$ up the form. Boil $1\frac{1}{2}$ hours. Care should be taken not to have too much water in the kettle, as the water is apt to get under the cover and make the pudding soggy.

Strawberry Sauce.

Rinse a stone bowl with hot water and dry it; then put in 1 tablespoonful of butter and stir until creamy, add slowly while stirring 6 tablespoonfuls of powdered sugar; stir until it is white like snow. Crush with a silver fork 1 cupful of ripe strawberries, add to the sauce, and serve with the pudding. (Canned strawberries may be used.)

E. C. Rosa.

Fruit Pudding.

1 cup of raisins, $\frac{1}{2}$ cup of currants or citron, 1 teaspoonful of mixed cloves, cinnamon and allspice, 1 teaspoonful of soda, 2 small cups of flour, 1 cup of molasses, 1 small cup of butter or suet, 1 cup of milk, a little salt. An egg can be used or not. Steam for 3 hours.

Sauce.

1 large cup of sugar, $\frac{1}{2}$ of a large cup of butter; beat these to a light froth, then add and beat well with it the yolk of 1 egg; beat the white very light, and add this with the wine or flavoring. A little milk may be added if you wish the sauce thinner. Then set it on a pot of hot water for ten or fifteen minutes.

Miss Cotheal.

PIES.

"No flippant sugared notion
Shall my appetite appease,
Or bate my soul's devotion
To apple pie and cheese."

EUGENE FIELD.

Cream Cocoanut Pie.

| | |
|-------------------------------|---------------------------------|
| $1\frac{1}{2}$ cups of milk, | 1 egg, |
| 3 tablespoonfuls of sugar, | 1 tablespoonful of corn starch, |
| 4 tablespoonfuls of cocoanut, | flavoring. |

Let the milk and cocoanut come to a boil, then add sugar and egg well beaten together; add corn starch wet with very little milk. Pour in a rich, well baked crust, sprinkle cocoanut on top, set in a cool place to mould.

M. E. Stearns.

To have tender, flaky crust on your pies use CHRISTIAN'S SUPERLATIVE FLOUR.

Cream Pie.

Make a rich crust, bake. FILLING :—2 cups of milk, 2 tablespoonfuls of corn starch, 2 tablespoonfuls of sugar, salt, flavoring. Fill the crust with filling. MERINGUE :—Beat the whites stiff, add 2 tablespoonfuls of sugar. Brown lightly.

L. J. Jaynes.

Cream Pie.

5 tablespoonfuls of sugar, 1 tablespoonful of flour, 1 egg. Mix flour and sugar thoroughly ; add the egg beaten to a foam, then enough very thick sweet cream to fill one crust.

Miss S. T. Hills.

Cream Pie.

| | |
|----------------------------|----------------------------------|
| 1 pint of cream, | 2 tablespoonfuls of corn starch, |
| 3 tablespoonfuls of sugar, | 1 egg, |
| 1 teaspoonful of butter. | |

Cook all together ; flavor with lemon or vanilla.

Mrs. H. E. Allison.

Custard Pie.

Beat the yolks of 3 eggs to a cream. Stir thoroughly a tablespoonful of sifted flour into 3 tablespoonfuls of sugar, then add it to the beaten yolks. Put in a pinch of salt, a teaspoonful of vanilla, and lastly a pint of scalded milk which has been cooled. Mix this in by degrees, and turn all into a deep pie tin lined with puff paste. Bake from 25 to 30 minutes.

Carolyn A. Corwin.

Lemon Pie.

Boil $1\frac{1}{2}$ cups of milk, thicken with 2 tablespoonfuls of corn starch ; add 1 teaspoonful of butter. Beat 2 eggs with 1 cup of sugar. Put all together. When cold add grated rind and juice of 2 small lemons. Bake with fancy top crust or with meringue.

Mrs. DuMond.

Lemon Pie.

| | |
|--------------------------------|-----------------------------|
| $1\frac{1}{2}$ lemons, | 2 eggs, |
| 1 cup of sugar, | 1 scant cup of water, |
| 2 teaspoonfuls of corn starch, | butter size of a small egg. |

Miss E. DuBois.

Chocolate Pie.

| | |
|----------------------------------|------------------------------------|
| 1 coffee cup of milk, | 2 tablespoonfuls grated chocolate, |
| $\frac{3}{4}$ of a cup of sugar, | yolks of 3 eggs. |

Heat the chocolate and milk together ; add the sugar and yolks together, beaten to a cream. Flavor with vanilla. Bake with under crust. Spread meringue of the whites over the top.

Annie L. Brinckerhoff.

Rhubarb Pie.

2 cups of rhubarb chopped fine, $1\frac{1}{2}$ cups of sugar, 3 eggs, leaving out the whites of 2 for the frosting. Bake in a moderate oven, with one crust.

Mrs. P. F. Norris.

Marlborough Pie.

1 cup of stewed apple, rubbed through a sieve, $\frac{1}{4}$ cup of butter, 2 eggs, sugar to taste. Bake without an upper crust.

B. E. W. Conklin.

Mock Mince Pie.

1 cup of bread crumbs, 1 cup of chopped raisins, 1 cup of sugar, 1 cup of water, $\frac{1}{2}$ cup of vinegar, (if very sharp $\frac{1}{3}$ of a cup and a little more water), butter the size of a butternut, $\frac{1}{2}$ teaspoonful of cinnamon, the same of cloves and nutmeg. Cook all together. Makes one good sized pie.

Mrs. W. S. Colwell.

Pumpkin Pie. (Very Fine.)

3 cups of stewed pumpkin, 7 eggs, 1 quart of sweet milk, 1 teaspoonful of salt, 3 cups of sugar, $1\frac{1}{2}$ teaspoonfuls of ginger, $\frac{1}{2}$ teaspoonful of cinnamon, $\frac{1}{2}$ teaspoonful of nutmeg, 2 tablespoonfuls of flour blended in a little milk, and stirred in last.

L. E. B.

Bauberries.

1 pound of raisins seeded and chopped, the juice of 2 lemons and the rind of 1, $1\frac{1}{2}$ cups of granulated sugar, 3 tablespoonfuls of rolled crackers. Mix all together well. Make a good pie crust, roll out very thin, cut out round with a large biscuit cutter; put on a little of the mixture, fold over like a turnover, pinch the edges well together, prick the top with a fork, and bake. This will make sixty. The mixture will keep a long time if covered.

Mrs. Beneway.

Mince Meat for Pies.

| | |
|-------------------------------|--------------------------------------|
| 3 pounds of chopped beef, | $\frac{1}{2}$ pound of chopped suet, |
| 2 pounds of raisins, | 2 pounds of currants, |
| 1 pound of citron, | 2 pounds of brown sugar, |
| $\frac{1}{2}$ peck of apples, | $\frac{1}{4}$ ounce of pepper, |
| 2 quarts of cider, | 1 pint of molasses, |
| 1 ounce of ground cinnamon, | 1 ounce of ground cloves, |
| $\frac{1}{2}$ ounce of mace, | 3 nutmegs, |
| the rind of 3 oranges, | the rind of 3 lemons, |
| salt to taste, | if brandy is desired, add to taste. |

Boil all together in a pot until done. It will then keep all winter and be ready for pies at any time.

A. G. H.

To have tender, flaky crust on your pies use CHRISTIAN'S SUPERLATIVE FLOUR.

Mince Pies.

| | |
|--|---------------------------------|
| 4 pounds of beef, chopped, | 1 peck of apples, chopped, |
| 2 pounds of suet, chopped, | 2½ pounds of raisins, |
| 2½ pounds of currants, | 2 nutmegs, |
| 1 ounce of cinnamon, | ½ ounce of cloves and allspice, |
| 3 pounds of brown sugar, | 1 pint of brandy, |
| 2 quarts of cider after it has been boiled down thick as molasses. | |

(Not to be cooked.)

*Mrs. Lewis Tompkins.***For Mince Pies.**

| | |
|---------------------------|----------------------|
| 5 pounds of meat, | 4 quarts of apples, |
| 1 quart of molasses, | 1 quart of sugar, |
| 1 pound of raisins, | 1 pound of currants, |
| 1 pound of citron, | 3 quarts of cider, |
| ½ ounce of cloves, | ½ ounce of allspice, |
| 1 ounce of cinnamon, | 4 ounces of nutmegs, |
| 2 tablespoonfuls of salt, | 3 lemons, |
| ½ pound of suet, chopped. | |

After cooking it put into cans.

*Mrs. Dearing.***Potato Pie.**

1 pound of potatoes, boiled and grated ; rub ¼ pound of butter in while warm ; ½ a nutmeg, the rind and juice of 1 lemon, 5 eggs ; ¾ of a pound of sugar added to the potatoes ; a cup of cream. Add the cream, sugar, and yolks alternately, the whites last. Bake in a paste.

*Annie R. C. Sherwood.***Cream Filling for Pie.**

| | |
|--------------------------------|-------------------------------|
| 1 pint of milk, | 1 tablespoonful of flour, |
| 1 tablespoonful of cornstarch, | 2 eggs, |
| a pinch of salt, | sugar and flavoring to taste. |

Mix the sugar, flour, cornstarch and yolks (beaten) of eggs together, and when the milk boils add the above mixture ; let it boil a few minutes ; pour into pie dish in which the crust has already been baked ; add the beaten whites, and brown in the oven.

*Mrs. Bertram L. Smith.***To Stiffen Meringues.**

In making meringues add a pinch of salt to the whites of the eggs, and they will stiffen quickly.

Cook Everything on a Gas Range. — See the Gas Company NOW.

DESSERTS.

"An't please your honor," quoth the peasant,
"This same dessert is very pleasant." POPE.

Lemon Custard.

2 lemons, 5 eggs, 1 large cupful of sugar. Put into a porcelain saucepan the juice of the lemons and the rind of one, grated; add the yolks of the eggs, beaten with the sugar; set the saucepan in a pan of boiling water on the stove; stir constantly until it bubbles. Have ready the whites of the eggs, beaten stiff; take the custard off the stove and lightly beat them in. Pour into a glass dish or custard cups. Serve cold.

Mrs. Thomas S. Newlin.

Strawberry Gelatine.

$\frac{1}{2}$ a box of gelatine, soaked in a cupful of cold water for 20 minutes; add $1\frac{1}{2}$ cupfuls of sugar, and 2 cupfuls of boiling water; stir until all are dissolved; when lukewarm add the juice of 2 lemons and the grated rind of 1. Set away to cool; when it begins to stiffen, whip into it, by degrees, the beaten whites of 2 eggs; then add $\frac{1}{2}$ pint of strawberries, put in mold and set away to cool. Serve with sweetened cream.

Mrs. D. C. Smith.

Orange Float.

Put 1 quart of water, 1 cup of sugar, and the pulp and juice of 2 lemons, on the fire; when boiling, thicken with 4 tablespoonfuls of cornstarch, and boil ten or twelve minutes, stirring constantly; when cold, pour it over some sliced oranges, and spread the beaten whites of 2 eggs, sweetened, and flavored with a few drops of lemon juice, over all.

Mrs. P. F. Norris.

Coffee Cream.

The following recipe is that of a famous cook, and will be a refreshing hot weather addition to the desserts:

To a quart of boiling milk add the yolks of 4 well beaten eggs and $\frac{1}{2}$ pound of sugar. Set it on the fire to thicken, but do not allow it to boil. Remove from the fire and mix with it a cupful of very strong coffee. When this is cold, freeze. You may, if you have no freezer, place this creamy mass in a tin pail, shut the cover down tight, and turn the pail awhile and stir about in ice and coarse salt, just the same as though you had a freezer. This will, in an hour or more, be nice enough for a dessert for a queen.

Contributed.

"Perfect" Champion Peas are equal to those from your own garden.

Orange Dessert.

Pare 5 or 6 oranges, cut into thin slices, pour over them a large cupful of sugar ; boil 1 pint of milk, add while boiling, the yolks of 3 eggs, 1 tablespoonful of cornstarch (made smooth with a little milk,) stir all the time ; as soon as thickened, pour over the oranges ; beat the whites of 3 eggs to a froth, add 2 tablespoonfuls of powdered sugar, pour over the custard, and brown in the oven. Serve cold.

Mrs. N. Smith.

Cranberry Frappe'.

Boil 1 quart of cranberries in 1 pint of water for five or six minutes ; strain through a coarse cloth ; add 1 pint of sugar and stir and boil until the sugar is dissolved. When cold, add the strained juice of 2 lemons. Freeze to a mush. Serve in glass cups, either with or just after turkey. Place the cups on plates with doilies.

Mrs. Ivie.

Orange a la Surprise.

Take fine oranges and cut them around the centre ; take out all the pulp and lay the skins in cold water until ready for use, then take out and dry. Fill one half with jelly made of the pulp and Jell-O (orange flavor,) the other half with whipped cream. Set in the ice box to harden. When ready to serve, put them together and tie with narrow ribbons.

Mrs. Parsons.

Suet Pudding.

| | |
|------------------------------|----------------------------|
| 1 cup of suet, chopped fine, | 1 cup of raisins, |
| 2 cups of flour, | 1 cup of milk, |
| 1 cup of molasses, | 1 teaspoonful of soda, |
| a little salt, | spice, according to taste. |

Tie in a cloth, or put in tin pudding bag, and boil in water hard for two hours. Serve with rich sauce.

Mrs. J. E. Dean.

Apple Custard.

Put $\frac{3}{4}$ of a pound of loaf sugar into a stewpan with a little water, to dissolve. When it is dissolved, add 2 pounds of apples, peeled and cored, the peel of 1 lemon, grated, and part of the juice. Boil until stiff, then put it into a mould. When turned out ice cold, stick all over with blanched almonds, and serve with soft custard around it.

Mrs. Draper.

Brown Bread Bruis.

Take the crusts of home-made brown bread ; dry them thoroughly in the oven ; soak them in water until soft ; boil up thoroughly after adding one tablespoonful of black molasses. Before serving, add a large lump of butter, and salt to taste. Make it about as stiff as oatmeal. Serve with cream.

Miss Cotheal.

Italian Cream.

Make a custard of 1 pint of milk, the yolks of 3 eggs, and 3 tablespoonfuls of sugar; add a dash of salt. When it is cooked enough to coat the spoon, add 1 ounce of gelatine, which has soaked for half an hour in some of the cold milk. As soon as the gelatine has dissolved, remove from the fire, and when it begins to stiffen, fold in carefully the whites of 3 eggs, whipped to a stiff froth. Turn into a mould to set. *Mrs. Ivis.*

Mrs. Ivie.

Ice Cream.

3 pints of milk,
1 quart of cream,

1 pound of sugar,
3 tablespoonfuls of gelatine,
flavoring.

Soak the gelatine in one-half the milk for one hour. Set the rest of the milk in a kettle of boiling water, or double boiler; when it boils, add the gelatine, and stir until it is dissolved. When cold, strain on the sugar, add cream, and freeze.

Mrs. John T. Smith.

Mrs. John T. Smith.

Strawberry Ice Cream.

1 quart of milk, 1 pint of cream,
 $\frac{1}{4}$ pound of sugar.

When partly frozen, add a quart of berries crushed with half a pound of sugar.

Mrs. E. Lakin Tompkins.

Mrs. E. Lakin Tompkins.

Ice Cream.

3 pints of whipped cream,
15 tablespoonfuls of sugar,

1 quart of scalded milk,
2 scant teaspoonfuls of vanilla,
 $\frac{1}{2}$ teaspoonful of salt.

Mrs. H. E. Allison.

Strawberry Ice Cream.

Sprinkle 1 cup of sugar over 1 quart of strawberries ; mash them and let them stand about one-half an hour ; strain through cheese cloth ; empty pulp and seeds and add to this 1 cup of milk ; mix well and strain ; add to strained juice 1 pint of cream and 1 cup of sugar ; freeze.

B. E. W. Conklin.

Russian Cream.

$\frac{3}{4}$ of a package of Cox's gelatine, 4 eggs,
 $\frac{3}{4}$ of a cup of sugar, 1 quart of milk.

Cover the gelatine with cold water, and let it stand an hour: heat the milk to boiling, stir in the gelatine, add the yolks, well beaten and mixed with the sugar, stirring briskly to avoid lumping. Cook 2 or 3 minutes, then set off and stir in the whites, beaten to a stiff froth. Flavor with vanilla before putting in the whites of the eggs. Pour into moulds and serve ice cold. Will not be ready to use until next day.

Mrs. Benjamin Hammond.

A. & C. F. BRETT.

DRESS GOODS, SILKS,
KID GLOVES, HANDKERCHIEFS,

AND A LARGE LINE OF CHILDREN'S WEAR.

We endeavor at all times to display the most desirable, the most reliable, and the newest goods to be found in the New York market. Our line is comprehensive. As new patterns are created, the best and most conservative styles are selected. Our prices are guaranteed to be the lowest that can be made for good values.



S. M. DAVIDSON,
MATTEAWAN, N. Y.

TELEPHONE 52-2

We have constantly in stock:

Portland Cement,
Rosendale Cement,
Plaster Paris,
Marble Dust,
Finishing Lime,
Canaan Lime,
King's Windsor Dry Mortar,
Plastering Hair,
Blasting Powder,
Fuse.

COAL
LEHIGH,
LACKAWANNA,
PITTSTON,
CARBONDALE,
MINE "U" COAL.

Lumber and
Timber:
Hemlock,
Spruce,
Pine,
Cypress,
Whitewood,
North Carolina and
Alabama
Pine.

The Heath Abdominal Belt,
The Heath Sanitary Linen Shields,
The Heath Sanitary Insoles.

—MANUFACTURED BY—

MRS. M. HEATH,
114 Fifth Avenue, NEW YORK CITY.

Lemon Sherbet.

| | |
|------------------------|------------------------------------|
| The juice of 5 lemons, | 1 pint of sugar, |
| 1 quart of water, | 1 tablespoonful of Cox's gelatine. |

Soak the gelatine in a little of the water ; boil 1 cupful of the water and dissolve the gelatine in it. Mix together the sugar, water, gelatine, and lemon juice, and freeze. Small pieces of juicy orange may be added.

Miss Spaight.

Pineapple Sherbet.

A pint and one-half of pineapple, or, if fresh fruit is used, a large pineapple, a pint of sugar, a pint of water, a tablespoonful of gelatine. Soak the gelatine one hour in enough cold water to cover. Cut the heart and eyes from the fruit, chop it fine, and add to the sugar and the juice from the can. Have half of the water hot, and dissolve the gelatine in it ; stir this and the cold water into the pineapple ; freeze. This sherbet will be white and creamy.

Mrs. T. I. MacGlasson.

Grape Sherbet.

| | |
|-----------------------------|-------------------|
| 2 pounds of Concord grapes, | 2 lemons, |
| 1 quart of water, (about) | 1 pound of sugar. |

Lay a square of cheese cloth over a large bowl, put in the washed grapes and mash thoroughly with a wooden masher ; squeeze out all the juice and add an equal amount of cold water, the lemon juice, and sugar. If necessary, add sufficient sugar to make it quite sweet, then put in freezer and freeze as usual.

K. R. W. V.

CAKE.

Sugar and spice,
And everything nice. NURSERY RHYME.

Chocolate Glace' Cake.

Beat to a cream a generous half cup of butter, and gradually beat into this 1 cup of sugar ; add 1 ounce of Baker's chocolate, melted, also 2 unbeaten eggs ; beat vigorously for five minutes, then stir in $\frac{1}{2}$ cup of milk, and lastly $1\frac{1}{2}$ cups of flour, in which has been mixed 1 generous teaspoonful of baking powder. Flavor with 1 teaspoonful of vanilla, pour into a buttered, shallow cake pan, and bake $\frac{1}{2}$ hour in a moderate oven.

Mrs. Atwood.

To secure lightness of texture and true richness of flavor, use *Christian's Supertative Flour* for making Cake.

Orange Cake.

| | |
|---------------------|----------------------------------|
| 2 cups of sugar, | $\frac{1}{2}$ cup of butter, |
| 1 cup of milk, | 2 cups of flour, |
| whites of 3 eggs, | 2 teaspoonfuls of baking powder, |
| salt and flavoring. | |

Filling.

| | |
|-----------------------------------|--------------------------------|
| Rind and juice of 1 orange, | 1 cup of cold water, |
| 1 tablespoonful of cornstarch, | yolk of 1 egg, |
| 2 heaping tablesp'nfuls of sugar, | 1 large teaspoonful of butter. |

Reta I. Tompkins.

Nut Cake.

| | |
|----------------------------------|--------------------------------------|
| 1 cup of sugar, | $\frac{1}{2}$ cup of butter, |
| $\frac{1}{2}$ cup of sweet milk, | whites of 3 eggs, |
| 1 teaspoonful of baking powder, | $1\frac{3}{8}$ cups of sifted flour, |
| 1 large coffee cup of nut meats. | |

Mrs. Pitman.

Nut Drops.

| | |
|----------------------------------|----------------------------|
| 1 egg, | 1 cup of sugar, |
| 1 cup of nut meats chopped fine, | 3 tablespoonfuls of flour, |
| a little baking powder and salt. | |

Bake in a quick oven, on buttered tins or heavy paper.

Icing.

| | |
|-----------------|--------------------------------------|
| 1 cup of sugar, | $\frac{1}{4}$ of a cup of hot water. |
|-----------------|--------------------------------------|

Boil until it strings from a spoon, but do not stir. Beat stiff the white of one large egg. Stir slowly the sugar into the egg. Flavor if desired.

Miss Spaight.

White Cake.

$\frac{1}{2}$ cup of butter, 2 scant cups of granulated sugar; cream together well. 1 cup of milk, 3 scant cups of pastry flour, 1 teaspoonful of baking powder, the whites of 5 eggs. Stir in 2 cups of flour, reserving 1, in which mix the baking powder. Put eggs in last, and do not beat after mixing them in. Bake in loaf or layers. Use any flavoring.

Mrs. Atwood.

Fig Cake.

2 cups of sugar, 3 cups of flour, 1 cup of milk, $\frac{1}{2}$ cup of butter, 3 eggs, (whites and yolks beaten separately, whites added last,) 3 teaspoonfuls of baking powder. Flavor as you like; bake in tins, 6 x 10 inches, 3 layers.

Filling for Fig Cake.

1 pound of figs, chopped fine; add $\frac{1}{2}$ cup of hot water, a scant $\frac{1}{2}$ cup of sugar. Put in a basin, set this into water, and boil until smooth; spread between the layers.

Mrs. F. H. B.

Filling for Layer Cake.

1 cup of chopped raisins, $\frac{1}{2}$ cup of chopped walnut meats,
yolks of 3 eggs, a pinch of salt,
1 teaspoonful of vanilla.

Stir all and turn into a syrup made by boiling 1 cup of sugar, dissolved in as little water as possible, (about 4 tablespoonfuls,) and stir until cool. Use the whites of the eggs for frosting, if desired. *Mrs. L. W. Stotesbury.*

Ice Cream Cake.

2 cups of sugar, 1 cup of sweet milk,
1 cup of butter, 2 cups of flour,
1 cup of cornstarch, whites of 8 eggs,
2 teaspoonfuls of baking powder, 2 teaspoonfuls of vanilla.

Filling.

whites of 4 eggs, 4 cups of granulated sugar,
 $\frac{1}{2}$ pint of water, 2 teaspoonfuls of citric acid,
2 teaspoonfuls of vanilla.

Pour boiling water on sugar, and boil until clear and until it will candy in water; pour the boiling syrup over the eggs, well beaten, and beat until cold and a stiff cream. Before quite cold add acid and vanilla.

Mrs. Isaac Morton.

Chocolate Cake.

$1\frac{1}{2}$ cups of sugar, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup of sweet milk, 2 eggs, a level spoonful of soda dissolved in the milk, 1 cup of flour. Mix these ingredients as usual, and put aside while preparing the following mixture: $\frac{1}{4}$ of a cake of Baker's chocolate, cut up and melted; add $\frac{1}{2}$ cup of sweet milk, yolk of 1 egg, to the melted chocolate, and cook until thick; then add to the cake mixture. Bake in jelly tins. Use white icing between the cake and on the top.

Miss Rumsey.

Pound Cake.

$1\frac{1}{2}$ cups of flour, $1\frac{1}{2}$ cups of sugar,
1 cup of eggs, 1 cup of butter,
1 teaspoonful of baking powder.

Cream the butter and flour together; beat the sugar and eggs very light together; then put all together and beat well. Add baking powder last. Add a little salt and flavoring.

Miss Brownell.

Cook Everything on a Gas Range.— See the Gas Company NOW.

Dried Apple Cake.

Soak 3 cups of dried apples over night in cold water enough to swell them ; chop them in the morning, then put them on the fire with 2 cups of molasses, and 2 cups of sugar ; stew them until soft ; when cold mix them with :

| | |
|--------------------------------|------------------------------|
| 2 cups of flour, | 1 cup of butter, |
| 3 eggs, | 1 large teaspoonful of soda, |
| 1 teaspoonful of cinnamon, | 1 teaspoonful of cloves, |
| 1 pound of raisins, | 1 pound of currants, |
| $\frac{1}{4}$ pound of citron, | 1 wine glass of brandy. |

Mrs. E. P. Pitman.

Banana Cake.

2 cups of sugar, $\frac{1}{2}$ cup of butter, 3 eggs, $3\frac{1}{2}$ cups of flour, 2 teaspoonfuls of baking powder, 1 banana, grated and stirred into the cake. Bake the cake in layers. Spread each layer with frosting, and on top of each layer spread bananas, shaved very thin.

Mrs. William Brown.

Pineapple Cake.

$\frac{1}{2}$ cup of butter, cream butter ; 1 cup of sugar, rub up with butter ; $\frac{1}{2}$ cup of milk, stir in alternately with the flour ; 2 cups of pastry flour, or $\frac{1}{2}$ less of other flour ; 2 eggs, whites and yolks beaten separately, and added last. 3 layers.

Filling.

$\frac{1}{2}$ can of pineapple, chopped fine, $\frac{3}{4}$ cup of liquor from the can, $\frac{3}{4}$ table-spoonful of butter, $\frac{3}{4}$ table-spoonful of flour. Melt the butter and stir in the flour, add the liquor and cook until thickened ; remove from the fire and add the pineapple.

Mary E. V. Dougherty.

Scripture Cake.

| | |
|----------------------------|-------------------------------|
| 1 cup of butter, | $3\frac{1}{2}$ cups of flour, |
| 3 cups of sugar, | 2 cups of raisins, |
| 2 cups of figs, | 1 cup of water, |
| 1 cup of almonds, | 6 eggs, |
| 1 table-spoonful of honey, | a pinch of salt, |
| spice to taste. | |

Follow Solomon's advice for making good boys, and you will have good cake.

Mrs. Parsons.

Chocolate Cake.

2 cups of sugar, 2 cups of flour, 2 eggs, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup of milk, $\frac{1}{4}$ cake of chocolate, a pinch of salt, 2 teaspoonfuls of vanilla, 2 teaspoonfuls of baking powder, (or 1 teaspoonful of soda and 2 teaspoonfuls of cream of tartar.)

Annie L. Brinckerhoff.

Boiled Chocolate Cake.

$\frac{1}{2}$ cup of butter, $1\frac{1}{2}$ cups of sugar, 1 egg and the yolk of another, (reserve the white for icing,) 1 teaspoonful of vanilla, $\frac{1}{4}$ of a cake of Baker's chocolate dissolved in $\frac{1}{2}$ cup of boiling water, 1 teaspoonful of soda dissolved in $\frac{1}{2}$ cup of sour milk, $1\frac{1}{2}$ cups of flour. Bake in two layers, and put together with boiled icing.

Boiled Icing.

1 teacupful of granulated sugar, and 4 tablespoonfuls of water; boil until it threads from the spoon; pour slowly into the beaten white of an egg, beating all the time until it gets cold.

Mrs. James T. Brett.

Velvet Sponge Cake.

1 cup of granulated sugar, yolks of 3 eggs, cream together; add $\frac{1}{2}$ cup of boiling water, stir well; add $1\frac{1}{4}$ cups of flour, into which has been sifted 1 teaspoonful of baking powder; lastly add the whites of 3 eggs beaten stiff, salt and flavor. Bake in shallow pans 20 to 30 minutes. Makes good layer cake.

Mrs. Henry D. Jackson.

Sunshine Cake.

| | |
|---|-----------------------------|
| whites of 7 eggs, | yolks of 5 eggs, |
| 1 cup of granulated sugar, | $\frac{2}{3}$ cup of flour, |
| $\frac{1}{3}$ teaspoonful of cream of tartar, | a pinch of salt. |

Sift, measure, and set aside flour and sugar, sifting three times. Beat yolks of eggs together thoroughly, and after washing beater, beat whites about half; add cream of tartar, and beat until very stiff; stir in sugar lightly, then the beaten yolks, thoroughly, then add flour. Put in tube pan, and place in oven at once. Will bake in 35 to 50 minutes in moderate oven.

Mrs. Bertram L. Smith.

Apple Layer Cake.

| | |
|------------------------|------------------------------------|
| 2 teacupfuls of sugar, | $\frac{1}{2}$ teacupful of butter, |
| 3 eggs, | 1 cup of milk, |
| 3 cups of flour, | 2 teasp'nfuls of cream tartar, |
| 1 teaspoonful of soda. | |

4 sour apples grated fine; add the juice and rind of 1 lemon, and 1 egg; sweeten to taste; put on the fire and let it boil thoroughly. This will make two cakes of four layers each. Put together while hot.

Miss E. Barnard.

Silver Cake.

| | |
|--------------------|----------------------------------|
| 2 cups of sugar, | $\frac{1}{2}$ cup of butter, |
| 3 cups of flour, | 1 cup of sweet milk, |
| whites of 4 eggs, | 3 teaspoonfuls of baking powder, |
| flavor with lemon. | |

Mrs. Greene.

ATKINS.

THE PRUDENT HOUSEKEEPER

always wants the best of Linens at the lowest cost.

OUR LINEN SECTION

is the place for her to frequent.

| | |
|-----------------|---------------|
| Table Linens, | Napkins, |
| Kitchen Towels, | Sheets, |
| Hand Towels, | Pillow Cases. |

Our aim is to offer nothing but the best.

“The Cash Store,” Fishkill-on-the-Hudson.
FRED ATKINS.

Dean's Monumental Works,

at Fishkill, near the old Dutch Church,
has been established over 50 years.

To parties desiring memorials of any description we
respectfully offer our services.

J. E. & R. E. DEAN.

Be Industrious, be Prudent, and Deposit your Surplus Money in the

Fishkill Savings Institute.

Established 1857.

Oldest institution for savings in the county, outside the county seat.

F. R. Benjamin, President. James E. Dean, Treasurer.

The Fishkill Weekly Times

is published at the village of Fishkill,

WEDNESDAY MORNINGS.

HERMAN DEAN, Editor and Publisher.

\$1 a year, in advance.

Advertising rates furnished on application.

Quick Loaf Cake.

| | |
|------------------------|---------------------------------|
| 2 cups of sugar, | 2 cups of milk, |
| 5 cups of flour, | 1 cup of butter, |
| 2 eggs, | 2 teaspoonfuls of cream tartar, |
| 1 teaspoonful of soda, | 2 cups of raisins, |
| | 1 nutmeg. |

Bake about one hour. This makes two large loaves. Do not use baking powder. Can add citron, which improves it. Roll raisins in flour to keep them from settling.

Miss E. Barnard.

Marshmallow Cake.

| | |
|--|--------------------------------|
| 2 cups of sugar, | $\frac{3}{4}$ cup of butter, |
| whites of 4 eggs, | $2\frac{1}{2}$ cups of flour, |
| $2\frac{1}{2}$ teasp'nfuls of baking powder, | 1 cup of sweet milk, or water, |
| 1 teaspoonful of vanilla. | Bake in 2 layers. |

Filling.

2 tablespoonfuls of Cooper's gelatine, dissolved in 8 tablespoonfuls of boiling water; stir in gradually, 1 pound of confectioner's sugar, and beat $\frac{1}{2}$ hour. Flavor with vanilla. Spread between layers.

E. B.

Lemon Cake.

Blend to a cream 1 cup of sugar and $\frac{1}{2}$ cup of butter; add the yolks and whites of 2 eggs, beaten separately, the grated rind and juice of 1 lemon, and $\frac{1}{2}$ cup of sweet milk, stirring it in well. Mix 2 heaping teaspoonfuls of baking powder through $1\frac{1}{2}$ cups of flour, stirring the mixture until it is perfectly smooth. For filling, beat the whites of 2 eggs to a stiff froth with 10 tablespoonfuls of powdered sugar beaten in slowly, and the grated rind and juice of 1 lemon. Make a soft frosting of the white of 1 egg, well beaten, and 4 tablespoonfuls of powdered sugar.

Mrs. C. F. Brett.

Coffee Cake.

| | |
|--------------------------|----------------------------|
| 1 cup of sugar, | 1 cup of molasses, |
| 1 cup of cold coffee, | 1 cup of raisins, |
| 1 cup of currants, | 1 cup of butter, |
| 2 eggs, | 1 teaspoonful of cinnamon, |
| 1 teaspoonful of cloves, | salt, |
| 1 tablespoonful of soda, | flour. |

Mrs. W. H. Drew.

Coffee Cake.

| | |
|----------------------------|--------------------------------|
| 1 cup of butter, | 1 cup of sugar, |
| 1 cup of molasses, | 1 cup of cold coffee, |
| 1 egg, | 1 pound of raisins, |
| 1 pound of currants, | $\frac{1}{2}$ pound of citron, |
| 1 tablespoonful of cloves, | 1 tablespoonful of cinnamon, |
| 1 teaspoonful of mace, | 1 teaspoonful of soda, |

flour to make stiff.

M. L. R.

Use Roberts & Wallace Flavoring Extracts.

Use Roberts & Wallace Flavoring Extracts.

The Library Pharmacy,

ROBERTS & WALLACE.

"The Leading Prescription Drug Store."

Pure Drugs and Chemicals,

Fine Soaps, Perfumes and Toilet Articles of all kinds.

The correct thing in Writing Paper and Envelopes.

Trusses fitted by an expert.

Soda Water and Cigars.

Agents for Huyler's Fine Candies.

Use Roberts & Wallace Flavoring Extracts.

Use Roberts & Wallace Flavoring Extracts.

Dolly Varden Cake.

| | |
|------------------|-----------------------------------|
| 2 cups of sugar, | $\frac{3}{4}$ of a cup of butter, |
| 1 cup of milk, | 3 eggs, |
| 3 cups of flour, | 2 teaspoonfuls of baking powder, |
| | flavor with lemon. |

Bake one-half of this in two pans; to the remainder add 1 tablespoonful of molasses, 1 cup of chopped raisins, $\frac{1}{2}$ cup of currants, $\frac{1}{4}$ pound of citron, chopped fine, 1 teaspoonful of cinnamon and cloves. Bake in two pans. Put layers together with jelly or icing.

Mrs. E. L. Tompkins.

Soft Molasses Cake.

1 cup of molasses, 1 egg, 1 scant tablespoonful of butter, 1 teaspoonful of soda in $\frac{1}{2}$ cup of hot water or sour milk, 1 cup and 2 tablespoonfuls of flour, flavor with vanilla. Good for loaf cake or with chocolate filling. A good layer cake.

Mrs. Henry D. Jackson.

JAMES WESLEY, SR., CARPENTER & BUILDER

JOBBOING PROMPTLY ATTENDED TO.

OFFICE AND SHOP ON SHAW STREET,
NEAR FISHKILL AVENUE.

MATTEAWAN, N.Y.

Cream Nut Cake.

| | |
|-------------------------------|-----------------------------------|
| 2 cups of sugar, | $\frac{3}{4}$ of a cup of butter, |
| 2 eggs, | 1 cup of milk, |
| $2\frac{1}{2}$ cups of flour, | 2 teaspoonfuls of baking powder. |

Filling.

Heat $\frac{1}{2}$ pint of milk to near boiling, and stir in 2 teaspoonfuls of corn-starch wet with cold milk. Take out a little and mix carefully with 1 beaten egg, $\frac{1}{2}$ cup of sugar, a little salt, and return to the milk and boil, stirring constantly. Mix 1 cupful of chopped walnuts with the cream, and spread between the layers. Ice the cake and place half meats over the cake.

Mrs. Leander Alsdorf.

Sponge Cake.

| | |
|------------------------------------|---|
| $1\frac{1}{2}$ cups of flour, | 3 eggs, |
| $1\frac{1}{2}$ cups of sugar, | $1\frac{1}{2}$ teaspoonfuls of baking powder, |
| 2 teasp'nfuls of lemon or vanilla, | $\frac{1}{2}$ cup of boiling water. |

Beat the whites and yolks of the eggs separately until light, then place them together and beat again; sift in the sugar a little at a time, add the flavoring, and the flour with the baking powder stirred into it; beat all well together, and at the very last, stir in the hot water. Bake in 1 loaf, in a well buttered tin, for $\frac{3}{4}$ of an hour.

Carolyn A. Corwin.

Angel Cake.

Whites of 11 eggs, $1\frac{1}{2}$ cups of granulated sugar sifted once, 1 cup of flour sifted with 1 teaspoonful of cream tartar four times, 1 teaspoonful of vanilla. Bake in an ungreased pan for 40 minutes. When done invert pan on two cups and let it stand until cold.

Mrs. Isaac Morton.

Angel Cake.

Whites of 9 large fresh eggs, $1\frac{1}{4}$ cups of sifted granulated sugar, 1 cup of flour sifted four or five times, $\frac{1}{2}$ teaspoonful of cream tartar, a pinch of salt added to eggs before beating. Beat eggs about one-half, add cream tartar and *beat very stiff*; stir in sugar, then flour very lightly. Bake in moderate oven 35 to 50 minutes.

Mrs. C. W. McPherson.

Great Grandmother's Sponge Cake.

6 or 8 eggs, the weight of the eggs of flour, half the weight of sugar, the juice and grated rind of a lemon. Beat yolks of the eggs; add sugar and beat again, adding lemon juice as you proceed. Beat the whites until they will stand alone, add to yolks and sugar, then stir in the flour lightly, adding it through a sifter. Bake in a moderate oven. *Emily De W. Seaman.*

Cook Everything on a Gas Range.— See the Gas Company NOW.

Coffee Cake.

| | |
|---------------------------------------|--------------------------------------|
| 1 cup of butter, | 1 cup of sugar, |
| 2 cups of molasses, | 1 cup of cold coffee, |
| 1 teaspoonful of soda and | } sifted 4 times with flour, |
| $\frac{1}{2}$ teaspoonful of salt | |
| 1 pound of seeded raisins, | 1 tablespoonful of cinnamon, |
| 1 teaspoonful of ginger, | 1 teaspoonful of cloves, |
| $\frac{1}{2}$ cup of shredded citron, | 4 eggs, well beaten, |
| | $4\frac{1}{2}$ cups of sifted flour. |

Bake in moderate oven 1 hour.

L. E. B.

Molasses Cake with Cocoa.

| | |
|--------------------------------|-------------------------------------|
| $\frac{3}{4}$ cup of butter, | $\frac{1}{2}$ cup of sugar, |
| 1 cup of molasses, | 1 egg, |
| 1 heaping teaspoonful of soda, | 1 cup of boiling water, |
| 1 teaspoonful of cinnamon, | 1 teaspoonful of cloves, |
| | about $2\frac{1}{2}$ cups of flour. |

Do not make it stiff. Bake in 3 layers with cocoa or chocolate between.

Contributed.

Soft Gingerbread.

| | |
|--|--|
| 1 cup of molasses, | $\frac{3}{4}$ cup of sugar, |
| 1 small cup of melted butter, | 2 eggs, |
| 1 large spoonful of ginger, | $\frac{3}{4}$ cup of milk, or boiling water, |
| $1\frac{1}{2}$ spoonfuls of baking powder, | 1 spoonful of vanilla. |

Do not mix stiff. Bake in flat tin in moderate oven.

Mrs. William Gordon.

Molasses Cake.

$\frac{1}{2}$ cup of sugar, $\frac{1}{2}$ cup of butter, cream butter and sugar, then add 2 eggs well beaten, 1 cup of molasses, $\frac{1}{2}$ cup of cold water, 1 teaspoonful of ginger, $\frac{1}{2}$ teaspoonful of cinnamon, a scant teaspoonful of soda blended with hot water, flour enough to make batter the consistency of cup cake.

L. E. B.

Sponge Cake.

3 eggs, the yolks beaten with $\frac{3}{4}$ of a cup of sugar. Beat the whites to a stiff froth, then thoroughly with the yolks and sugar. Mix 1 heaping teaspoonful of baking powder with one cup of flour, and add to the other ingredients; flavor with vanilla and bake immediately in a moderately hot oven. This will make three layers, and is good with cream filling.

Mrs. E. L. Jaycox.

Christian's Flour is made from Hard Spring Wheat grown on virgin soil.

Brioche.

| | |
|-----------------------------|---|
| 1 quart of flour, | 1 large cup of butter, |
| $\frac{1}{2}$ cup of water, | 1 tablespoonful of sugar, |
| 1 teaspoonful of salt, | $\frac{1}{4}$ cake of compressed yeast, |
| 7 fine eggs, | |

Dissolve the yeast in the blood-warm water. Warm a bowl and put in it 1 cup of the sifted flour, and add the dissolved yeast to this; beat well; cover the bowl and set it in about 80 degrees, until the sponge is doubled in size. It will take at least an hour. Before the end of that time put the salt, sugar, butter, the rest of the flour, and 3 eggs, into another bowl; mix well with the hand, and when smooth, add the other 4 eggs, unbeaten, one by one. Beat the paste till very light and smooth, then, if the sponge is ready, add that, and beat more. Now, cover the bowl and set it in a warm place for at least 6 hours. When light beat it again and *set it on ice* for 10 or 12 hours, then it will be ready for use. Next morning divide the paste in two, roll 1 inch thick, tear a hole in the middle and twist inward, like a rope. Work very quickly, before it softens. Let it rise in a buttered pan from $\frac{1}{2}$ to 1 hour, in a warm place, then bake 20 to 30 minutes in a moderate oven. When partly cooled, pour all the following over the two loaves: 2 cups of sugar, $1\frac{1}{2}$ cups of water; boil 12 minutes, stirring occasionally, and add to it 4 tablespoonfuls of rum or sherry. Eat warm or cold. In summer set sponge at noon, and it will be ready at bed time for the ice.

Mrs. Howell White.

Washington Tea Cake.

$\frac{1}{2}$ cup of yeast, or $\frac{1}{2}$ cake of compressed yeast; if the latter is used make a sponge at 10 a. m. with part of a quart of flour, and part of a cup of milk. At noon add 2 teaspoonfuls of sugar, the rest of the flour, butter the size of an egg, melted in the rest of the milk, and 2 eggs. Let it rise in a buttered pan until $\frac{1}{2}$ hour before supper. When baked moisten the top with butter.

Mrs. Howell White.

Peanut Cookies.

1 cup of butter, 2 cups of sugar, $2\frac{1}{2}$ cups of flour, 4 eggs, $\frac{1}{2}$ teaspoonful of baking soda dissolved in warm water, 2 quarts of nuts rolled fine, nutmeg. Last of all stir in the nuts. Pour in pans and spread with a knife; cut after they are baked, while warm. To be left in the pan till cool.

A. M. Davidson.

Currant Puffs.

| | |
|------------------------------|---------------------------------|
| $\frac{1}{2}$ cup of butter, | 2 teaspoonfuls of sugar, |
| 1 cup of sweet milk, | 3 eggs, |
| 1 teaspoonful of soda, | 2 teaspoonfuls of cream tartar, |
| 2 cups of flour, | 1 cup of currants or raisins. |

Steam in buttered cups $\frac{1}{2}$ hour.

Grace M. Dayton.

To have tender, flaky crust on your pies use CHRISTIAN'S SUPERLATIVE FLOUR.

Fruit Cookies.

| | |
|----------------------------|---------------------------------|
| 2 eggs, | 2 cups of sugar, |
| 1 cup of butter, | 1 cup of milk, |
| 1 teaspoonful of soda, | 2 teaspoonfuls of cream tartar, |
| 1 cup of raisins, chopped, | flour to thicken, |
| cinnamon and salt. | |

*Grace M. Dayton.***Small Sugar Cookies.**

1 cup of sugar, $\frac{3}{4}$ cup of butter, $\frac{1}{4}$ cup of sweet milk, 2 eggs well beaten, 2 teaspoonfuls of cream of tartar, 1 teaspoonful of soda dissolved in hot water, 1 saltspoonful of salt ; nutmeg and cinnamon to taste.

*Mrs. C. H. Hoysradt.***Molasses Cookies.**

| | |
|-----------------------------------|-----------------------------|
| 1 $\frac{1}{2}$ cups of molasses, | $\frac{1}{2}$ cup of sugar, |
| 1 cup of lard, | 2 teaspoonfuls of ginger, |
| 1 large teaspoonful of soda, | 1 teaspoonful of salt. |

Put lard, molasses, salt, ginger, and sugar, on the stove to get hot ; put in soda when hot and sift in flour. Do not mix stiff.

*Mrs. B. I. D. Roosa.***Crullers.**

| | |
|-----------------------|-----------------------------------|
| 2 eggs, | 1 cup of sweet milk, |
| 2 cups of sugar, | 2 teaspoonfuls of baking powder, |
| a little salt, | 3 tablespoonfuls of melted butter |
| $\frac{1}{2}$ nutmeg. | [or lard, |

Add enough flour to make it stiff enough to roll out, cut in form, and fry in hot lard.

*Miss Sarah H. Adriance.***Cream Cookies.**

| | |
|-------------------------------|---------------------------------------|
| 1 cup of cream, | 1 cup of sugar, |
| 1 teaspoonful of saleratus, | 2 teaspoonfuls of cream tartar, |
| 1 egg, | butter, $\frac{1}{2}$ size of an egg, |
| flour sufficient to roll out. | |

*Miss Sarah T. Hills.***Cookies.**

| | |
|---------------------------------|-------------------------|
| 2 cups of sugar, | 2 eggs, |
| 1 cup of butter or lard, | 1 cup of milk, |
| 3 teasponfuls of baking powder, | flour for a soft dough. |

Miss C. C. Phillips.

Cook Everything on a Gas Range.—See the Gas Company NOW.

Ginger Snaps.

1 cup of butter,
2 cups of molasses,
flour enough to roll thin,

1 cup of sugar,
2 teaspoonfuls of saleratus,
boil the molasses.

Mrs. James T. Brett.

Fishkill Ginger Snaps.

2 cups of molasses, 1 cup of shortening, 2 tablespoonfuls of ginger, 2 teaspoonfuls of soda dissolved in $\frac{1}{2}$ cup of boiling water, a little salt, flour enough to make a soft dough. Roll thin.

Hermits.

$1\frac{1}{2}$ cups of sugar, 1 cup of butter, 3 eggs, $\frac{1}{4}$ pound each of raisins, citron, and currants, teaspoonful of lemon, teaspoonful of soda, flour enough to roll thin like cookies.

Miss Grace Darley.

Tarts.

Mix 1 pound of flour with $\frac{3}{4}$ of a pound of butter, a bit of soda the size of a pea, dissolved in hot water; beat well with a rolling pin; roll thin and bake in patty pans, wetting the tops with the beaten white of egg, and sprinkling with fine sugar before baking. Bake in a quick oven, and before serving put jelly in centre of each cake.

Miss Grace Darley.

Cookies.

2 cups of sugar,
2 eggs,
1 teaspoonful of soda,

1 cup of butter,
1 cup of sour cream,
1 teaspoonful of baking powder,
flavor with vanilla or lemon.

Cream, butter, and sugar; stir soda in the sour cream; sift baking powder in flour; mix all together in dough as soft as can be handled.

Mrs. J. B. W.

Doughnuts.

1 pint of sweet milk,
1 cup of butter,

2 cups of sugar,
3 eggs,
1 cake of yeast.

Heat the butter, sugar and milk together; stir in flour the yeast and eggs. Let it stand until morning, then add $\frac{1}{2}$ teaspoonful of soda and mix. After the dough becomes light roll out and let it rise again before boiling.

E. DuBois.

To secure lightness of texture and true richness of flavor, use *Christians' Supertative Flour* for making Cake.

Aunt Susie's Crullers.

7 eggs, well beaten, 6 ounces of butter,
 14 ounces of light brown sugar, 1 teaspoonful of cream tartar,
 $\frac{1}{2}$ teaspoonful of soda dissolved in 1 cup of sweet milk,
 flavor with lemon, enough flour to roll out.

*L. E. B.***Hermits.**

3 eggs, 1 cup of butter,
 $1\frac{1}{2}$ cups of sugar, 1 cup of chopped seeded raisins,
 a very little citron chopped fine, 1 teaspoonful of cloves,
 1 teaspoonful of allspice, 1 teaspoonful of cinnamon,
 flour enough to roll them.

Cut in rounds. These are very nice and will keep like fruit cake. A teaspoonful of saleratus dissolved in a $\frac{1}{4}$ cup of water will improve them.

*Mrs. B. I. D. Roosa.***Sponge Cake.**

1 pound of finest granulated or powdered sugar, $\frac{1}{2}$ pound of sifted flour, 10 eggs, grated rind of 2 lemons and juice of 1 lemon, 1 saltspoonful of salt, $\frac{1}{2}$ teaspoonful of baking powder, (this prevents the cake from falling when first taken from the oven.) Break the egg yolks and whites separately; beat the yolks to a creamy froth, the whites very stiff. Put yolks and whites together and beat until blended, then add the sugar slowly; then add the lemon rind and juice, the salt, and last the flour. Whisk together as lightly and quickly as possible. Bake in two loaves. The oven must be a moderate heat. Do not open oven door for at least 10 minutes after putting in cake. Bake for 35 minutes.

*K. R. W. V.***Loaf Chocolate Cake.**

2 cups of sugar, $\frac{1}{2}$ cup of butter,
 $\frac{1}{2}$ cup of sour milk, 2 cups of flour,
 $\frac{1}{2}$ cake of chocolate dissolved in $\frac{1}{2}$ cup of boiling water,
 1 teaspoonful of soda, 2 teaspoonfuls of vanilla,
 $1\frac{1}{2}$ beaten eggs, using the remaining $\frac{1}{2}$ for the icing.

*Mrs. Abram Brett.***Cure for Rheumatism and Bilious Headache.**

Finest Turkey rhubarb, half an ounce; carbonate magnesia, one ounce; mix intimately; keep well corked in a glass bottle. *Dose*: One teaspoonful, in milk and sugar, the first thing in the morning; repeat till cured. This has been tried with success.

Cook Everything on a Gas Range.—See the Gas Company NOW.

PICKLES, ETC.

Cucumber Pickles.

Select small cucumbers and rub them well with a damp cloth. Pack in fruit cans, allowing one tablespoonful of salt to a quart can. Fill the cans with cold water and let them stand over night. In the morning, drain, put five or six allspice in each can, fill with scalded vinegar, and seal tight. If the vinegar is very sour add a little sugar.

Mrs. Henry B. Bevier.

Cucumber Pickles.

Take 100 small cucumbers and 25 green peppers and pour over them a brine made from a pint of coarse salt dissolved in boiling water. Pour the hot brine upon the cucumbers. Let them stand 24 hours. Drain and wipe dry; then pour upon them boiling vinegar, in which has been boiled "mixed pickle spices." Cover with vinegar and put horse radish leaves over the top of the jar.

Mrs. Conklin.

Ripe Cucumber Pickle.

Select yellow, but perfectly firm cucumbers; peel as thin as possible and scrape out seeds and soft part in the inside. Take the firm, fleshy part, and cut into inch squares, or fanciful shapes. Soak for 24 hours in strong vinegar and then drain. Make a syrup in the proportion of 1 quart of vinegar to 2 pounds of sugar and an ounce of cassia buds. Put the cucumbers in a porcelain kettle and cover them with the syrup; let them come slowly to the boiling point, and continue to cook slowly and steadily till they are transparent, when they will be tender. It will take about an hour. This will make an acid sweet pickle which is very delicious to serve with meats, and which has a peculiar flavor of its own, suggestive of an East India Chutney. (Do not put cassia buds in bags.)

Mrs. Brundage.

Cucumber Pickles.

200 small cucumbers; put them in a large butter tub, and add a pound of coarse salt, then pour on enough boiling water to cover them. Let them stand 24 hours, then pour off the water and re-heat two successive mornings. The fourth morning drain off the brine and add *clear boiling water*, and let it stand 24 hours. If not plump, cover again with boiling water; then place in a stone jar, and, while packing, add little bags containing whole spices. Soak 6 green peppers with the cucumbers. Heat enough vinegar to cover them, and pour on while hot. Cover tightly and they will keep hard in the jar all winter.

Jeanette E. Weston.

CHRISTIAN'S SUPERLATIVE FLOUR will make more loaves, and better bread, than any other flour on the market.

Chopped Pickle.

1 gallon of chopped cabbage, 1 gallon of chopped green tomatoes,
1 quart of chopped onions, 2 or 3 green peppers.

Sprinkle salt over the tomatoes and let them stand a few hours, then drain off water and add other ingredients, also :

4 tbsp. of ground mustard, 2 tbsp. of ground ginger,
 $\frac{1}{2}$ " " " " cloves, 1 " " " mace,
1 " " " cinnamon, 2 pounds of sugar,
3 ounces of tumeric powder, 1 ounce of celery seed.

Mix well, cover with good vinegar, and boil until cabbage is tender.
Seal hot. *Mrs. E. J. Joseph.*

Mustard Pickles.

2 quarts of green tomatoes, 2 quarts of cucumbers,
2 quarts of onions, 2 cauliflowers,
2 large green peppers.

Chop coarse and boil until tender in a weak brine, then drain.

Paste.

1 gallon of vinegar, $1\frac{1}{2}$ pounds of sugar,
1 pound of mustard, $\frac{1}{2}$ ounce of tumeric,
1 large cup of flour.

Stir the paste until it boils, then pour over the vegetables.

Miss Clara M. Brownell.

Mustard Pickles.

2 cauliflowers, 4 green peppers,
1 quart of small white onions, 1 quart of string beans,
1 quart of green tomatoes, 12 cucumber pickles.

Let them stand over night in brine strong enough to bear up an egg (all but the pickles); scald in the same brine in the morning.

Paste.

$\frac{1}{2}$ pound of mustard, 1 cup of flour,
1 cup of sugar, 5 pints of vinegar,
3 tablespoonfuls of tumeric.

Heat 2 quarts of vinegar to scalding ; mix the paste with the other pint, stir in the boiling vinegar a few moments, stirring all the while to keep it from burning.

Mrs. Leander Alsdorf.

Pickled Beans.

Choose the wax or butter beans. Remove the strings and boil until tender, in slightly salted water ; take from the kettle, put in glass cans and cover with hot vinegar, diluted and sweetened. Screw cover on tight.

L. K. B.

Cook Everything on a Gas Range.—See the Gas Company NOW.

Mixed Pickles, (Mustard.)

1 quart of small cucumbers, 1 quart of small onions,
 1 quart of tomatoes, 1 cauliflower,
 3 red peppers, sliced.

Scald these in salt water; after draining, pour on them hot vinegar; let this stand two or three days, then throw away the vinegar. Take $\frac{1}{4}$ pound of English mustard, 1 quart of vinegar, or enough to cover them, $\frac{1}{2}$ cup of brown sugar, $\frac{1}{2}$ cup of flour mixed with a little cold vinegar. Boil vinegar and mix flour and mustard, add to vinegar as for gravy, then throw it over the pickle.

Miss Agnes B. Thomson.

Mixed Pickles.

1 quart each of small whole cucumbers, large cucumbers sliced in small pieces, and small button onions; 1 large cauliflower divided into flowerets, 4 green peppers cut fine. Make a brine of 4 quarts of water and 1 pint of salt; pour it over the mixture of vegetables and let it stand 24 hours. Heat just enough to scald it, and turn into a colander to drain. Mix 1 cup of flour, 6 tablespoonfuls of ground mustard, and 1 tablespoonful of tumeric powder, with enough cold vinegar to make a smooth paste, then add 1 cup of sugar and sufficient vinegar to make 2 quarts in all. Boil this mixture until it thickens and is smooth, stirring constantly; then add vegetables and cook until well heated through.

L. K. B.

Sliced Tomato Pickles.

Slice the tomatoes in thick slices, rejecting the top and bottom slices; pack them with a sprinkling of salt between the layers, a teacupful of salt to a peck of tomatoes. Let them stand over night; pour off the liquor and drain them well. Scald a few at a time in diluted vinegar, (do not cook much or they will break,) drain, and when cold place in a jar, into sufficient strong vinegar to cover them; add to every quart, 2 pounds of sugar, 1 ounce of mustard seed, a tablespoonful of ground cinnamon, $\frac{1}{2}$ an ounce of whole allspice. Heat scalding hot and pour over the tomatoes. In three days pour off the vinegar, pack the tomatoes in cans, and pour spiced vinegar over them.

Mrs. G. H. Vande Water.

Sweet Pickled Tomatoes.

7 pounds of ripe tomatoes, 3 pounds of sugar,
 1 quart of vinegar, $\frac{1}{2}$ ounce of ground cloves,
 1 ounce each of ground cinnamon and allspice.

Stew several hours until it is thick.

Miss Barnard.

Currant Vinegar.

Cover the currants with vinegar; let them stand nine days; strain off the juice; add three pounds of sugar to each quart of juice. Heat and skim, then cool and bottle.

Mrs. P. H. Vosburgh.

Cook Everything on a Gas Range.—See the Gas Company NOW.

Chow Chow.

| | |
|----------------------------------|-----------------------------------|
| 16 green tomatoes, | 1 head of cabbage, |
| 6 cucumbers, | 6 onions, |
| 3 peppers, | 2 tablespoonfuls of mustard seed, |
| 2 tablespoonfuls of celery seed, | or 1 head of celery. |

Chop and mix together ; salt and press over night ; add cold vinegar in the morning ; do not cook ; put in cans.

Mrs. G. H. Vande Water.

Chow Chow.

Chop 1 peck of green tomatoes, $\frac{1}{2}$ peck of ripe tomatoes, 6 onions, 3 small heads of cabbage, 1 dozen green peppers with seeds removed, 3 red peppers with seeds removed, 1 bunch of celery ; sprinkle all with salt and put in a coarse bag to drain over night. In the morning put it in a porcelain lined kettle with 2 pounds of brown sugar, $\frac{1}{2}$ teacupful of grated horse radish, 1 tablespoonful each of ground black pepper, mustard, whole white mustard seed, mace and celery seed ; cover with vinegar, boil until clear, and seal up in jars. If you should not have the ripe tomatoes, green ones will do.

Mrs. J. B. Whitson.

Chow Chow.**Ingredients.**

2 quarts of small, fresh, green string beans, 4 quarts of green tomatoes, 2 quarts of small silver-skin onions, 1 dozen large green peppers, $\frac{1}{2}$ dozen red peppers, 1 dozen small-sized cucumbers, 50 very small green pickles (cucumbers).

Condiment.

2 gallons of vinegar, 3 tablespoonfuls of celery seed, 2 cups of sugar, 2 tablespoonfuls each of white and black mustard seed, $\frac{1}{2}$ pound of ground English mustard, 2 tablespoonfuls of tumeric powder, 2 tablespoonfuls of salt, $\frac{3}{4}$ of a cup of the best olive oil.

String the beans, skin the onions, chop the tomatoes and peppers, cut the cucumbers an inch thick, wash and drain the little cucumbers. Put on 1 gallon of vinegar, let it come to a boil, then put all the ingredients in and let it boil 10 minutes. The beans should be boiled 15 minutes before adding with the other ingredients. Skim all out of the vinegar and drain ; throw this vinegar away. Now put on a fresh gallon of vinegar, with this part of the condiment stirred in : $\frac{1}{4}$ pound of the mustard, all the celery, white and black mustard seed, the salt and sugar ; then add all the ingredients and let it come to a boil. Skim all out and put back in the kettle all the vinegar that drains through. Now put in a large bowl the other $\frac{1}{4}$ pound of mustard and the tumeric powder ; mix with the oil as well as possible (it will seem very stiff, but it is all right), then stir this into the boiling vinegar ; let it boil three or four minutes ; now add all the ingredients, and give it a good stir. Remove the kettle from the fire, and bottle the chow chow in large-necked jars or bottles ; cork with new corks ; seal with two parts of resin and one part of beeswax, melted together in a little tin that you can turn the neck of the jars in ; put away in a dry place. This is a fine relish to serve with any dinner.

L. E. B.

Cook Everything on a Gas Range.—See the Gas Company NOW.

Stuffed Peppers.

A few green or fair sized French peppers ; take off the tops, take out the seeds, wash well and scald ; stuff with very fine minced meat, beef or lamb, mixed with a trifle of onion, or onion juice, a little tomato for a filling, a little cold rice or bread crumbs, and a little young corn. Stand the peppers up in a pan and bake an hour, basting frequently. Serve very hot with a sauce around them, made of fresh or canned tomatoes. To 1 pint add 1 tablespoonful of butter, and 1 of flour, a very small piece of onion, and a few whole cloves ; cook the tomatoes 10 minutes with onion and cloves ; heat the butter in a frying pan, and add the flour until it is smooth and brown, and then stir it into the tomato and cook 2 minutes. Season to taste with salt and pepper, and a trifle of vinegar or lemon, and then strain through a sieve fine enough to keep back the seeds.

Mrs. Draper.

Chili Sauce.

Chop 24 large tomatoes, 8 onions, 4 peppers ; 4 tablespoonfuls of salt, 3 cups of vinegar, 2 tablespoonfuls of cinnamon. Cook all but the cinnamon slowly for two hours.

Emma Mase Bontecou.

Chili Sauce.

50 ripe tomatoes,

25 onions,

5 green peppers,

1 bunch of celery.

Chop fine and add 3 pints of vinegar, 3 cups of sugar, $\frac{3}{4}$ of a cup of salt, and 1 tablespoonful each of cloves, cinnamon, and allspice. Boil about 2 hours, and bottle while hot.

Mrs. Edward L. Jaycox.

Catsup Without Cooking.

15 large green tomatoes, 4 red peppers, 1 onion ; chop all finely ; 1 cup of sugar, $2\frac{1}{2}$ cups of vinegar, 1 tablespoonful each of ground ginger and cloves, 3 tablespoonfuls of salt. Drain off the tomato juice ; pack in jars without cooking and it will be ready for use in a day or two. *Mrs. W. E. Knight.*

Coffee and Indigestion.

Coffee lovers who find their favorite beverage hard to digest, should drink it without sugar or milk.

To Keep Lemons.

Cover them with cold water, changing it every week.

Cook Everything on a Gas Range.— See the Gas Company NOW.

PRESERVES AND JELLIES.

Chipped Pears.

8 pounds of green pears, chopped fine, 6 pounds of granulated sugar, 1 tumbler of water, $\frac{1}{4}$ pound of green ginger root, 3 lemons. Put the sugar, water, pears, and ginger root (sliced), in a kettle and let it cook very slowly for three hours; then add the lemons and put it in cans.

Mrs. E. L. Tompkins.

Spiced Peaches.

Pare peaches; make a syrup of 6 pounds of sugar and $\frac{1}{2}$ pint of vinegar, for 12 pounds of peaches. Use only cinnamon buds to spice.

Mrs. Conklin.

Spiced Grapes.

Take the pulp from the fruit, keeping the skins; boil the pulp and put it through a sieve to get out the seeds; then add the skins to the strained pulp. To every 7 pounds of grapes add $4\frac{1}{2}$ pounds of sugar, 1 pint of vinegar. Spice highly with ground cloves and a little cinnamon. This keeps, and is delicious with cold fowl and meats.

Mrs. Willis VanBuren.

Orange Marmalade.

Select best Florida oranges; cut them in two, take out all the pulp and juice into a basin, picking out the skins and seeds. Boil the rinds in hard water till tender; change the water two or three times while boiling; then grind up in a meat chopper. Add to it the juice and pulp, then put all in a preserving pan with double its weight of loaf sugar, and set over a slow fire; boil half an hour or more. Put into pots; cover tight with brandied paper. Use only half the skins, unless you want it very strong.

Contributed.

Tomato Aspic. (For 12 people.)

1 can of tomatoes; strain and put in saucepan with 1 slice of onion, 2 bay leaves, a few celery tops, a teaspoonful of salt, and a dash of cayenne pepper. Let it boil for a moment, and then add $\frac{1}{4}$ of a box of gelatine which has been soaked for half an hour in half a cup of cold water. Mix until dissolved; add the juice of half a lemon and strain again. Pour into small moulds. When time to serve, dip each mould quickly into boiling water and turn the contents on a lettuce leaf. Serve with mayonnaise dressing.

Mrs. T. I. MacGlasson.

"Perfect" Champion Peas are equal to those from your own garden.

Apple Ginger.

8 pounds of apples, 8 pounds of sugar,
rind of 8 and juice of 2 lemons, $\frac{1}{2}$ pound of green ginger, grated,
1 quart of water.

Chop the apples fine; put all together but the sugar and water, which put on the fire, and after having boiled five minutes, add the apples and other ingredients. Fine for filling for sandwiches. *Miss Grace Darley.*

Cooking Dried Fruit.

Wash the fruit well and put it to soak in cold water over night. In the morning put it on to cook in the same water in which it has soaked, cooking slowly until done. Add the sugar about twenty minutes before removing from the stove. *Mrs. J. B. W.*

For Canning Berries.

Wash the berries and pack them in cans, as many as possible in a can. Turn the cans upside down to drain. Make a thick syrup of sugar and water; pour over the berries; fill the cans full and seal. Have a boiler of boiling hot water and set the cans in the water up to the rubbers. Cover the boiler with the lid and let them remain there until the water is cold. *Mrs. Henry B. Bevier.*

How to Cook California Prunes.

To 1 pound of prunes, thoroughly washed in several waters and drained, add $2\frac{1}{2}$ pints of cold water, and allow them to soak 24 to 36 hours. Then place them in a granite saucepan and simmer gently 1 hour, in the same water they were soaked in, keeping closely covered. A few minutes before removing from the fire, add a scant half cup of sugar and allow it to boil up well; then turn into a suitable dish for serving and keep covered until cool. Try this and it will repay you for your trouble. *Contributed.*

Table Jelly.

To make 2 quarts of jelly use 2 ounces of gelatine, $1\frac{1}{2}$ pounds of sugar, the juice of 4 lemons, and a little stick of cinnamon. Soak together for 10 minutes in a pint of cold water; add to this 3 pints of boiling water, and stir until the gelatine and sugar are all dissolved; then strain through a jelly bag, pour into jelly moulds, and set aside to cool. *Mrs. Howard Scofield.*

Tomato Jelly.

Strain the liquor from 1 can of tomatoes, place it over the fire and bring it to the boiling point. Season with salt and pepper. Take $\frac{1}{4}$ of a box of gelatine, soak for $\frac{1}{2}$ an hour, then pour boiling liquor over, and pour into a shallow pan to harden. When ready to serve, cut in cubes, pile on a bed of lettuce leaves, and pour over it a mayonnaise dressing.

Mrs. W. E. Knight.

Cook Everything on a Gas Range.—See the Gas Company NOW.

Tomato Jelly.

$\frac{1}{2}$ can or 2 cupfuls of tomatoes, 3 cloves, 1 bay leaf, 1 slice of onion, $\frac{1}{4}$ box or $\frac{1}{2}$ ounce of Cooper's gelatine, soaked in $\frac{1}{2}$ cup of water. Put it in a ring mould and let it set. When wanted for table, turn it out on a plate and fill the centre with celery and mayonnaise; put leaves of lettuce around the outside. Boil together the tomatoes, spices and onion, until the tomatoes are soft, then add the soaked gelatine and stir until the gelatine is dissolved; then strain into mould.

A. G. H.

Lemon Jelly.

$\frac{1}{2}$ box of Cox's gelatine soaked in cold water enough to cover, for 15 minutes; then add to this 2 teacups of sugar, the grated rind of 3 lemons, some sticks of cinnamon if you wish; then pour over this mixture a quart of boiling water. Stir it up well and add the juice of the lemons; taste and strain.

M. L. R.

Cranberry Jelly.

To 1 quart of berries add $\frac{1}{2}$ pint of water; cook until fruit is tender, then strain through a flannel cloth. Add 1 pound of sugar to each pint of juice, and cook ten minutes.

Mrs. Edgar A. Shook.

Wine Jelly.

2 ounces of gelatine in a pint of cold water; the rind of a lemon, cut thin. Let it stand half an hour, then add 1 pint of boiling water, the juice of 3 lemons, $1\frac{1}{2}$ pounds of sugar. Stir until all is dissolved, then strain through a flannel bag into a mould.

Contributed.

Fruit Jelly.

Wet your mould with cold water, pour in a little wine jelly, then some sliced bananas, oranges, English walnuts, grapes, or any fruit you wish; pour on more jelly, then fruit, and so on until the mould is filled.

Contributed.

Unfermented Grape Juice.

Nearly cover grapes with cold water; heat slowly (mashing) until juice is freed; drain; measure juice; add $\frac{3}{4}$ of a cup of granulated sugar to one quart of juice; boil four minutes; bottle and seal.

Mrs. C. W. McPherson.

Cherry Bounce.

4 quarts of wild cherries; 3 pounds of sugar boiled with 3 pints of water and poured on the cherries while hot (not so hot as to break the jug); when cold pour on 4 quarts of white brandy. (Some use apple jack.) Gather cherries in August.

Miss Hattie Rumsey.

Cook Everything on a Gas Range.—See the Gas Company NOW.

Raspberry Shrub.

4 quarts of red raspberries to 1 quart of vinegar ; let it stand 4 days, then strain. To each pint of juice add 1 pound of sugar ; boil 20 minutes ; bottle, and keep in a dry, cool place. When served, allow $\frac{1}{4}$ cup of syrup to $\frac{1}{2}$ cup of ice water. Should the syrup be too thin, do not adhere to this proportion of water.

E. B.

Elder Blow Wine.

| | |
|----------------------------|--------------------------|
| 1 quart of elder blossoms, | 3 gallons of water, |
| 9 pounds of sugar, | 1 compressed yeast cake, |
| 3 pounds of raisins, | 1 lemon, |
| the white of 1 egg. | |

Heat sugar and water together ; as soon as it boils, take it from the fire and add the blossoms ; when cool, add the yeast, 2 teaspoonfuls of lemon juice, and the egg ; put in a jar, and stir every day for 9 days ; strain, and put in a cask with 3 pounds of chopped raisins ; in 6 months bottle ; draw it off very carefully.

Mrs. Henry B. Bevier.

CANDIES.

"Sweets to the sweet." SHAKESPEARE.

Huyler's Fudge.

| | |
|------------------------------------|--|
| 1 $\frac{1}{2}$ pounds of C sugar, | $\frac{1}{2}$ cake of Baker's chocolate, |
| 1 cup of milk, | butter the size of an egg. |

Mix, and boil just 8 minutes ; remove from the stove, and add 1 teaspoonful of vanilla extract ; beat well for 15 minutes ; pour into buttered tins and let it harden.

Mrs. Conklin.

Nut Candy.

Put into a hot spider 1 cup of granulated sugar ; shake constantly until it is melted and free from lumps ; then put in a little flavoring, and pour into it one-half cup of chopped nut meats.

Mrs. C. F. Brett.

Cream Maple Sugar.

2 cups of sugar, 1 cup of cream. Put the sugar and a little of the cream in a kettle, and dissolve ; then add the rest of the cream, a walnut-sized bit of butter, and boil until it is done ; then take it off and beat until cold. Put in pans and mark in inch squares.

Contributed.

CHRISTIAN'S SUPERLATIVE FLOUR will make more loaves, and better bread, than any other flour on the market.

Pe-No-Che.

6 cups of brown sugar, 1 cup of milk ; boil 10 minutes, then take it from the stove and stir in 1 cup of chopped nuts, 1 tablespoonful of butter, 1 tablespoonful of vanilla ; beat to a cream, and, before it is too stiff, pour into a pan ; cut into caramels. *Mrs. C. F. Brett.*

Pralines.

3 pounds of light brown sugar, 1 small teacupful of syrup (corn syrup), butter the size of an egg, a little water to dissolve the sugar. Boil the mixture until it strings ; stir in 3 coffee cups of nuts ; pour on buttered plates as soon as it creams. You may have to stir the hot mixture a good deal before it creams, but after the nuts are put in it must not be stirred. $\frac{1}{2}$ cup of cream improves it. *Mrs. Doughty.*

Pop Corn Balls.

Boil 1 coffee cup of molasses until it hardens in water, then pour on about 3 quarts of popped corn, and form quickly into balls. *Cornelia B. Davis.*

Chocolate Cocoanut.

1 pound of granulated sugar, milk of 1 cocoanut ; boil 5 minutes ; add 1 grated cocoanut, and boil 20 minutes, stirring to prevent burning. Pour on buttered tins, and when cool, cut into small squares ; dip these in Huyler's chocolate, melted in a cup set in boiling water. If not thin enough, add a little melted suet. Drop on waxed paper. *Cornelia B. Davis.*

Walnut Macaroons.

White of 1 egg beaten stiff, $\frac{1}{2}$ cup of pulverized sugar, 1 cup of chopped walnuts ; flavor with vanilla ; bake 15 or 20 minutes. *Cornelia B. Davis.*

Chocolate Creams.

To the white of 1 egg add an equal quantity of water ; stir in 1 pound of confectioner's sugar ; flavor with vanilla, and stir with the hand until very fine ; then mould into balls and drop in melted chocolate ; set away to cool. *Miss Mapes.*

Cream Candy.

1 pint of granulated sugar, $\frac{1}{2}$ pint of water, 1 tablespoonful of vinegar. Boil as molasses candy, but do not stir. Work in vanilla as you pull. *Miss Mapes.*

Honey Candy.

3 cups of sugar, 1 cup of water, 3 tablespoonfuls of honey. Boil until fit for pulling. *Miss Mapes.*

Cook Everything on a Gas Range.—See the Gas Company NOW.

Chocolate Caramels.

1 cup of molasses, 2 cups of sugar, 1 cup of milk, $\frac{1}{4}$ pound of chocolate. Boil 20 minutes. *Miss Mapes.*

Nut Candy.

2 cups of sugar, $\frac{1}{2}$ cup of milk. Boil 10 minutes, then beat until white, adding nuts and vanilla. Spread on tins to cool. *Miss Mapes.*

Lemon Drops.

Grate the rind and squeeze the juice of 1 lemon, taking care to reject the seeds. Add a pinch of tartaric acid, and stir in confectioner's sugar until stiff enough to form into small balls. *Miss Mapes.*

Taffy.

6 cups of white sugar, 1 cup of vinegar, 1 cup of water. Boil without stirring for $\frac{1}{2}$ hour. When done, stir in 1 tablespoonful of butter, 1 teaspoonful of soda dissolved in hot water. *Miss Mapes.*

CLIPPINGS.

"You pays your money and takes your choice."

Leben.

To $\frac{1}{2}$ pint of blood-warm sweet milk add 1 yeast cake. Put it in a glass fruit jar, without cover, excepting a wet cloth, which may be wrapped around the jar. Let it stand for 24 hours where the temperature is 70°, stirring occasionally. Add 6 tablespoonfuls of this to $\frac{1}{2}$ pint of blood warm sweet milk, and let it stand 24 hours, covered as above. Repeat this 5 times, then add 6 tablespoonfuls of this to 1 quart of blood-warm milk. Cover as before, and keep it where the temperature is 70°. In from 9 to 12 hours it will be of the consistency of a baked custard, and is ready for use, and it must then be kept in a cold place. Beat it thoroughly, before eating. If wheyed, it is only fit to use for making fresh. *B. E. W. Conklin.*

A Healthful Appetizer.

How often we hear women who do their own cooking say that by the time they have prepared a meal, and it is ready for the table, they are too tired to eat. One way to mitigate this is to take, about half an hour before dinner, a raw egg, beat it very light, put in a little sugar and milk, flavoring, if you like, and "drink it down." It will remove the faint, tired out feeling, and will not spoil your appetite for dinner.

Cook Everything on a Gas Range.—See the Gas Company NOW.

Koumyss.

A very agreeable drink, which is specially recommended for persons who do not properly assimilate their food, and may be drank by young children as freely as milk. Take 1 quart of cow's milk, unskimmed, and heat to a temperature of 100°, not beyond. Add 2 tablespoonfuls of sugar and $\frac{1}{2}$ of a cake of Fleischmann & Co.'s compressed yeast. Pour into thoroughly clean bottles, which should be filled to within 2 inches of the top. Cork tightly, tie in the corks, and let the bottles stand in a warm place 12 hours. Then put them on ice, or in a cold place. When cold the koumyss is ready for use.

To Remove Iron Mould from Linen.

Rub the stains over with lemon juice, sprinkle thickly with fine salt, and place in the sun a few hours. This will remove ink stains as well.

Washing Fluid.

1 pound of Babbitt's potash, 1 ounce of salmoneich, 1 ounce of salts of tartar. Pour 4 quarts of boiling water on the potash; let it cool; put in the other ingredients, and bottle.

For Washing.

1 cup of fluid to 3 pails of boiling water. Shave in a little soap. Put the clothes in, and boil 10 minutes. Dip clothes first in cold water.

Mrs. Parsons.

Smooth Sad-Irons.

To have your sad-irons clean and smooth, rub them first with a piece of wax tied in a cloth, and afterwards scour them on a paper or thick cloth strewn with coarse salt.

Anti-Dyspeptic Biscuits.

The following recipe and remarks are from "Aunt Annie," the famous Vermont housekeeper. She says: "I have made these biscuits many a time for poor, half-starved creatures who had not been able to digest even the simplest food for weeks, and I have never yet seen the person who had the slightest trouble in taking care of them. Milk, you know, is the rankest poison to some stomachs, and there is no milk in these biscuits, and very little of what I call 'pulp,' or 'wads of dough.' Sift a quart of flour two or three times, into which a teaspoonful of salt has been thrown. Take a piece of butter the size of an egg and rub well into the flour. Then dissolve the larger half of a Fleischmann's yeast cake in a little tepid water, and stir in; add cold water enough to make a soft dough. Roll to thin cookie thickness and cut out. Place two together, separating only by tiny pieces of butter. Bake a rich brown in a pretty hot oven. I will guarantee them to be crisp, delicious and digestible."

Christian's Flour is made from Hard Spring Wheat grown on virgin soil.

Something About Making Soap.

I have a stone jar for frying fat and a few five-pound lard cans for soap grease. All the beef fat is clarified and strained into the stone jar; all mutton and other kinds of fat for which I have no other use are strained into the tin cans. When a can is full I put it aside and begin with another. When I have three canfuls I make the soap in this way: Three canfuls of clarified soap grease (fifteen pounds) is put on the back part of the range, that it may melt slowly. Babbitt's potash from three one-pound cans is put into a large earthen or stone bowl or jar. Upon this is poured three quarts of cold water, and three tablespoonfuls of powdered borax is added. This mixture is stirred with a wooden stick until the potash is dissolved, then it stands until cold.

When the fat is melted, pour it into a butter tub. It must not be hot when the potash is added; should it be, it must stand until so cold that it will hardly run when poured. When the potash mixture is perfectly cold pour it in a thin stream into the fat, stirring all the while. When all has been added, continue stirring for about ten minutes, when the soap should begin to look thick and ropy. At this stage pour it into a box, having it about three or four inches deep. Let it stand a few hours; then cut it into bars, and the bars into pieces of a convenient length for handling. It will still be very soft, and should not be removed from the box for at least two days. It will be hard and white.

If you attempt to combine the fat and potash mixture while the latter is at all warm it will take a long time to make the soap, and the result will not be so satisfactory. It is well to put paper under the soap tub and the bowl in which the potash is prepared. Remember that potash is very strong, and do not spatter it on yourself or on the floor.

The Useful Bran Bag.

No bath room is complete without its complement of bath bags. These are made of the coarsest possible butter cloth, doubled, to keep it from breaking. They have a draw string and can be easily emptied. If filled with a quart of bran, a most excellent thing to tone up the skin and to promote a good circulation of the blood, a teaspoonful of orris root—this for perfume—and half a cake of white castile soap, chopped very fine, a splendid skin tonic is secured. The object of confining the bran in the bag is to prevent the pipe that carries the water away from being plugged up. After a month of such a daily bath the skin will be white, clean and as smooth as polished marble.

New Kettles.

The best way to prepare a new iron kettle for use is to fill it with clean potato peelings, boil them for an hour or more, then wash the kettle with hot water; wipe it dry, and rub it with a little lard; repeat this rubbing for half a dozen times after using. In this way you will prevent rust and all the annoyances liable to occur in the use of a new kettle.

CHRISTIAN'S SUPERLATIVE FLOUR will make more loaves, and better bread, than any other flour on the market.

What to Have in a Sewing Room.

A correspondent sends the description of a "nearly perfect sewing room" that will be of interest to many, as the convenience of such a nook can hardly be over-rated. It saves many weary steps in hunting for thread, thimble, etc., and saves the family sitting-room from being a resting place for the sewing. This room is 8 x 12 feet, with two windows and a small closet. In front of one window stands the sewing machine, which has one end of its cover cushioned to use as a footstool. On the right is a row of foot-wide shelves running almost the width of the room. One shelf is for the family medicines, the others hold all the sewing paraphernalia in boxes having the projecting ends labeled. They can be read from the sewer's seat at the machine, and are within easy reach. Patterns, left over pieces, buttons, trimmings, etc., all have boxes and are kept in them. Below the shelves is a low cutting table always ready for use. A sewing chair without arms and having short rockers, is handy, and a straight chair for machine use. In one corner is a dress form, and in the other corner is a long narrow mirror, which shows the effect when fitting on the form. By the door three hooks are screwed from which hang a well-filled pin-cushion, pattern book and slate and pencil. On the slate goes every want of the family in the sewing line as it is thought of. The cost of fitting up such a room is small, as the window has a buff blind, and a rug for the feet is the only floor covering, but the convenience and comfort of such a place is unbounded.

A Delicious Cough Candy.

A delightful cough candy is made from the following receipt, and will be found a most agreeable medicine as well as beneficial to all who use their voices and are troubled with throat affections: Break up a cupful of slippery elm bark; let it soak an hour or two in a cupful of water. Half fill a cup with flax seed, and fill up to the brim with water, leaving it to soak the same time as the slippery elm. When you are ready to make the candy, put one pound and a half of brown sugar in a porcelain stew-pan over the fire; strain the water from the flax seed and slippery elm and pour over it. Stir constantly until it begins to boil and turn back to sugar. Then pour it out, and it will break up into small crumbly pieces. A little lemon juice may be added if desired. Be sure to use the same measuring cup.

Cubeb Berries for Catarrh.

A remedy for catarrh is crushed cubeb berries smoked in a pipe, emitting the smoke through the nose; after a few trials this will be easy to do. If the nose is stopped up so that it is almost impossible to breathe, one pipeful will make the head as clear as a bell. For sore throat, asthma, and bronchitis, swallowing the smoke effects immediate relief. It is the best remedy in the world for offensive breath, and will make the most foul breath pure and sweet. Sufferers from that horrid disease, ulcerated catarrh, will find this remedy unequaled, and a month's use will cure the most obstinate case. A single trial will convince anyone. Eating uncrushed berries is also good for sore throat and all bronchial complaints. After smoking, do not expose yourself to cold air for at least fifteen minutes.

Cholera Remedy.

It is well to keep in the medicine chest, or where they may easily be found, a bottle of spirits of camphor, and one of the old standard remedy known as the "Sun Mixture," the prescription published by the New York "Sun," under official direction, in the time of the great cholera epidemic. This medicine is not expensive, and can be bought of any druggist in country, town or city. Experienced bacteriologists say that five drops of camphor in a small glass of brandy is the best medicine to give until the arrival of a physician. For little children there are camphor pellets sufficiently sweet to be palatable. The use of these pellets is said to be an excellent "ounce of prevention" for those acting as nurses or otherwise exposed to contagion.

A Good Cure for Colds.

Boil two ounces of flaxseed in one quart of water; strain, and add two ounces of rock candy, one-half pint of honey, juice of three lemons; mix, and let all boil well; let it cool, and then bottle it. *Dose:* One cupful on going to bed, one-half cupful before meals. The hotter you drink it the better.

To Clarify Suet.

Put the suet in a pan with a teacupful of water to each pound of suet. The water evaporating through the fat will carry off all impurities which do not settle to the bottom. When the water is all gone pour the clear fat into a dish, and when cool wrap in paper and keep in a cool place. When frying batter cakes, use to grease the griddle, a bit of beef suet or fat salt pork tied into two or three thicknesses of clean cotton cloth.

Disagreeable Odors.

To absorb disagreeable odors in a sick room nothing is better than cascarilla bark sprinkled upon hot coals. For an ordinary disinfectant rosin is excellent.

A Cleansing and Renovating Polish.

Take of olive oil, 1 pound; of rectified oil of amber, 1 pound; spirits of turpentine, 1 pound; oil of lavender, 1 ounce; and tincture of alkanet root, $\frac{1}{2}$ ounce. Saturate a piece of cotton batting with this polish, apply it to the wood, then, with soft and dry cotton rags, rub well and wipe off dry. This will make old furniture in private dwellings, or that which has been shop-worn in warerooms, look as well as when first finished. The articles should be put in a jar or jug, well mixed, and afterward kept tightly corked. This is a valuable receipt, and not generally known.

Cook Everything on a Gas Range.—See the Gas Company NOW.

Restoring Stained and Soiled Garments.

Fresh fruits stains may be removed by scalding the garment in boiling water before washing it. Ink stains usually succumb to soaking in fresh milk. The milk will not injure the most delicate colors. Saturating an article in salts of lemon, lemon juice and salt, and drying in the sun, will efface most stains, including ink and iron rust, from white fabrics. If the fabric is colored, the acid will remove the color as well as the stain. Oxalic acid is still more powerful for the same purpose. After using it wash the article, or the acid will injure the fabric. Ammonia will restore color which has been taken out by acids. When, however, the acid has been used to remove a stain, the spot often reappears as well as the restored color. French chalk is a specific for grease spots. Get the chalk in the stone, as the powder frequently is adulterated, and scrape it on the spot until it is well covered. Leave the chalk on until it absorbs the grease. Two or three applications often are necessary for the purpose. Brush the chalk off thoroughly each time before renewing it, and use plenty of it.

Beef Heads the List of Meats.

A weak stomach will digest beef with greater ease than other meats, assuming the cooking to be properly done. All methods of cooking requiring great heat, such as roasting, baking, broiling or frying, are apt to produce the fatty acids on the surface, so the outside portions should not be used. The inside is easy of digestion, consequently of greater food value. Mutton is next in order, then carefully fed and well-killed poultry, and fresh, white-fleshed fish. Eggs and milk are admirable forms of animal food for the growing child. Veal and lamb are less nutritious and digestible than the flesh of the fully grown animal, and should not be given to children. Veal frequently produces an acute attack of indigestion, and is really a poison. Lamb is preferable to veal, as it is not so indigestible, but is not very nutritious, consequently the work of digestion is performed without reward. What is said of veal applies equally to pork, only that the latter contains more fat, making it even more indigestible and objectionable, if that is possible. All forms of pork should be strictly avoided in the child's dietary.

A. N. Tally, Jr., M. D.

To Cure Toothache.

The worst toothache, or neuralgia coming from the teeth, may be speedily and delightfully ended by the application of a bit of cotton saturated in a solution of ammonia, to the defective tooth. Sometimes the sufferer is prompted to momentary laughter by the application, but the pain will disappear.

For Felon.

Take common rock salt, as used for salting down pork or beef, dry it in an oven, and pound it fine; then mix it with spirits of turpentine in equal parts, put it in a rag and wrap it around the parts affected; as it gets dry put on more, and in twenty-four hours you are cured. The felon will be dead.

Do you own the house you live in?

Do you want the house you live in to look nice and tasty?

Keep it well painted, and use on it

HAMMOND'S COTTAGE COLORS!

Because this grade of paint is made carefully
TO RESIST WEAR

and look well. It is a ready-mixed paint, and some painters tell us it is no good. On the other hand we bring accurate, or scientific knowledge to bear upon the grinding and compounding of each ingredient used, and we give you an even-colored, weather-resisting paint.

Back of this we have a *twenty-four years record* of the economy of this Paint, from people who have bought and paid for the goods

In stock and on hand we have for sale
Every Sort of Material used in Painting.

Hammond's Paint Works, N. E. Cor. Long Dock,
Fishkill Landing, N. Y.

Hammond's Slug Shot




Kills Currant Worms,—and the
Lice too.

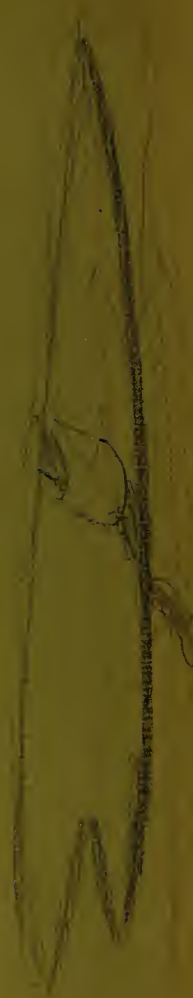
Slug Shot kills Potato Bugs.

Slug Shot kills Rose Lice.

Slug Shot kills Cabbage Worms.

Slug Shot kills Lice on any Fruit
Trees or Flowers.

 It is cheap, and safe to use. Sold by dealers in Seeds.



Boston Public Library
Central Library, Copley Square

Division of
Reference and Research Services

The Date Due Card in the pocket indicates the date on or before which this book should be returned to the Library.

Please do not remove cards from this pocket.

